

Dinner - \$33

Select 3

3 OYSTERS* dashi mignonette

BUTTERMILK BISCUITS cultured butter, honey

CARROT & AVOCADO SALAD pine nut, black lime, various mint

WHIPPED CHICKEN LIVER black walnut candy, raisin agrodolce, cracker

PERSIMMON & RICOTTA lemon, red mustard, crushed hazelnuts

SEAWEED DONUTS* trout roe & cream please note, items subject to change due to seasonal availability

– HAMACHI SALAD * green apple, mango vinaigrette, crispy quinoa

SALMON ROLL* cucumber, avocado, spicy ponzu STEAK TARTARE* smoked béarnaise, pumpernickel crackers

HOUSE FRIES aioli, XO

– FRIED CHICKEN SSAM hot sauce, lettuce, radish and cucumber

CHEESEBURGER aioli, charred onion, pickles, muenster *modifications politely declined

CRISPY PORK RIBS fish sauce, fried garlic, crushed peanuts

XO FRIED RICE rock shrimp, pineapple, furikake

ROASTED MUSHROOMS tom kha, red grapes, fried tofu

GNOCCHI roasted squash, parmesan milk, sage-brown butter

– BROWNIE spiced fudge, cinnamon popcorn

COCONUT PINEAPPLE SORBET lemon curd, caramel

CHOCOLATE CHIP COOKIES malted milk ice cream