

Menu 11-18-2013

Meat

| | |
|---|----|
| Lamb tartar, olive, horseradish yogurt, grilled bread | 12 |
| Blood pudding, celery root, tangerine salsa, herbs | 12 |
| Pork Chuleta, walnuts, kohlrabi, arugula, pear | 14 |
| Grilled chicken, apple raita | 24 |
| 16oz rib-eye, chimichurri | 36 |

Fish

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|--|------------|----------|
| Oysters in the half shell with mignonette | 3each ½ 18 | dozen 32 |
| -Beau Soleil | | |
| -Miyagi | | |
| Hamachi crudo, za'taar, radish | 12 | |
| Local squid, pork sausage, aioli | 12 | |
| Moroccan fish stew | 18 | |
| Whole grilled fish, chermoula, celery, gold raisin | 30 | |

Vegetable

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|---|----|
| Fried Brussels sprouts, ginger mint chutney, hemp seed | 8 |
| Chicories, Fuyu persimmon, feta, pistachio | 12 |
| Kale, sesame, radish, celery, Fresno chile, lemon | 10 |
| Roasted cauliflower, lime, cocoa | 8 |
| Roasted beets, grilled fennel, yogurt, sumac, pomegranate | 12 |

Bread & Sides

Flat breads:

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|--|----|
| Uni, yogurt, citrus, arugula | 16 |
| Avocado, orange, salsa verde | 12 |
| Fried potato stuffed with sausage, herbs, and spices | 10 |
| Couscous, cashew, currant, zhoug, fried shallot | 8 |
| Beluga lentils, mirepoix, herbs | 8 |