



- roasted* SUNCHOKES *with green apples, spicy kale, toasted sunflower seeds & meyer lemon.* 14
- DAY BOAT SCALLOPS *with fava beans, slow roasted strawberries, mushrooms & toasted barley.* 16
- KONA KANPACHI *with rhubarb, buckwheat, fermented tomato, green garlic & kombu.* 19*
- VENISON TARTARE *with cave-aged cheddar, pickled asian pears, seeded rye, spicy tokyo turnips & black lime.* 17*



- charred* GEM SALAD *with toasted rye, ricotta salata, pistachio, shaved celery & soft herbs.* 14
- smoked* BEET BOUDIN NOIR *with anson mills austrian peas, smoked trout roe, horseradish & dill.* 17
- VEAL SWEETBREADS *with blood sausage, green almonds, molasses & dried plums.* 18
- CARROT TORCHIO *with spring peas, roasted hazelnuts, rabbit meatballs & tarragon.* 19
- NORI RADIATORE *with peekytoe crab, bottarga breadcrumbs, yuzu kosho & mint.* 25



- grilled* WHITE ASPARAGUS *with anson mills farro verde, pistachio, fiddlehead ferns & chives.* 28
- roasted* CRYSTAL VALLEY CHICKEN *with confit maitake mushrooms, spinach dumpling & smoked egg yolk.* 30
- wild* ARCTIC CHAR *with artichokes, fava beans, turnips, smoked char broth & sorrel.* 36
- roasted* MONKFISH *with charred octopus, mussels, clams, chickpeas & black romesco.* 38
- LAMB LOIN *with corned lamb tongue, curried peas, pickled radish, mustard & mint.* 39
- WAGYU TRI-TIP *with crispy beef cheek, grilled ramps, potatoes, wood ear mushrooms & smoked tomato hollandaise.* 38*

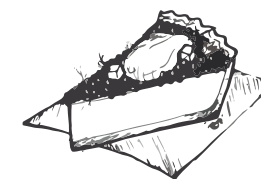
s n a c k s

KUSSHI OYSTER
green apple, horseradish, kombu. 4 ea

POTATO FRY BREAD
aged gouda, sour cream, ramps. 12

BRILLAT SAVARIN
pistachio, persimmon, amaro. 9
{ soft-ripened triple cream — burgundy, france }

WILD BURGUNDY SNAILS
pickled ramps, morels, sourdough. 16



the OYSTER PIE. 49