



## KITCHEN'S CHOICE

family style tastings  
parties of 4+

45 / 65 / 85  
per guest

## YOUR CHOICE

a la carte menu

### CURED MEAT BOARD 18/25

#### PORK BELLY 12

west indies hot sauce, coconut yogurt, cilantro, watermelon rind

#### KARAAGE 12

fried chicken, honey miso, kale, pickled shitake, sesame

#### ROASTED CAULIFLOWER 13

romesco, charred corn, jalapeño vinegar, almonds, manchego

#### BEEF CARPACCIO 15

grilled rye, pecorino aioli, asparagus, vinaigrette

#### GOAT CHEESE AND WALNUTS 16

baby kale, beans, peas, balsamic vinegar, pickled chillies, sesame

#### TOFU SLAW 16

beets, savoy cabbage, sunflower seeds, feta, apple

#### SHRIMP TOAST 16

tomato, red wine vinegar, caper, arugula, salted ricotta

#### SPAGHETTI WITH DUCK CONFIT 22

orange, walnuts, radicchio, arugula, parmesan

#### LAMB GEMELLI 23

tomato, arugula, zucchini, feta, fennel

#### ROASTED TROUT 27

celery risotto, hemp and fennel seed crust, yellow beets

#### JERK CHICKEN 28

black bean, compressed pineapple, mango, barley, tostones

#### CHORIZO SAUSAGE 29

calamari, tomato, grilled bread, arugula

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### XL DRY AGED RIBEYE MP

potato, fennel, squash, oyster mushrooms,  
red chimichurri butter