



## 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

edamame guacamole, pickled ginger, horseradish, unagi

#### KARAAGE 12

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

#### CAULIFLOWER 13

kimchi, hot sauce, blue cheese, bacon

#### BEEF CARPACCIO 15

grilled rye, pecorino aioli, asparagus, vinaigrette

#### BEETS AND GOAT CHEESE 16

quinoa, pear, greens, sweet potato, pear vinaigrette

#### PUMPKIN STEAK 16

cauliflower puree, mushroom gravy, brown butter, frites

#### GRILLED HERRINGS 16

salsa verde, aioli, grilled bread, herring roe

#### SPAGHETTI WITH DUCK BOLOGNESE 22

dandelion greens, gremolata, chilli ricotta

#### LAMB GEMELLI 23

grilled butternut squash, harissa, rapini pesto, provolone

#### GRUYERE SAUSAGE 26

think french onion soup...

#### BAKED TROUT 28

creamed corn, chipotle, trout mousse, radish, celery

#### JERK CHICKEN 29

black bean, compressed pineapple, mango, barley, tostones

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### XL DRY AGED RIBEYE MP

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