

CUCINA

WINE BAR

smoked venison carpaccio | pea shoot gremolata | pickled huckle berry | cured egg yolk | fleur de sel | bacon mayo **G** 16

ahi tartare | ginger vinaigrette | sweet potato | maitake | sourdough cracker | crisp parsley 14

pasilla caesar | baby romaine | castelvetrano olive | cumin crouton | baked grana padano | fried white anchovy 15

scarlett butter lettuce | asparagus vinaigrette | pickled shallot | fiddlehead fern | pine nut 14

popcorn chicken | honey habanero bbq | brassica | fennel | macadamia butter | goji berry 18

lion's mane mushroom under a brick | shiitake three way | baby bok choy | purple radish sprout | ginger-soy glaze **GV** 22

crab cakes | chipotle mayo | cilantro paint | cucumber slaw | scallion 24

spirulina gnocchi | calamari | crispy flowering kale | cipolline onion | herbed bread crumb | pea flower beurre blanc 21

bruschetta | smoked beet | pickled mustard | candied orange peel | whipped chevre | fennel frond 18

sesame ahi steak* | kaffir lime rice | hot & sour cabbage | green garlic oil | sambal-coconut cream **G** 30

saffron tagliatelle | marcona almond romesco | spanish chorizo | crème fraîche | mint | green onion ash 29

annatto chicken | blue hopi masa | borlotti bean | chile de arbol butter | rapini & mushroom | chamomile queso fresco **G** 31

bison striploin | kabocha squash | wild rice & cherry bread pudding | oregano chimichurri | bordeaux au jus 39