

# CUCINA

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## WINE BAR

smoked venison carpaccio | pea shoot gremolata | pickled black currant | cured egg yolk | fleur de sel | bacon mayo **G** 15

ahi tartare | ginger vinaigrette | sweet potato | maitake | sourdough cracker | crisp parsley 13

pasilla caesar | baby romaine | castelvetrano olive | overnight tomato | cumin crouton | baked grana padano 14

chicories | fior d'arancia blue cheese dressing | pomegranate aril | pickled cranberry | candied pecan | spiced brioche toast 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** 18

crab cakes | chipotle mayo | cilantro paint | cucumber slaw | scallion 21

spirulina gnocchi | calamari | crispy flowering kale | cipolline onion | herbed bread crumb | pea flower beurre blanc 17

bruschetta | calypso bean puree | spanish chorizo | pickled jalapeno | avocado crème fraîche | micro cilantro 16

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

chanterelle mushroom bolognese | saffron tagliatelle | butternut squash | arugula | beehive cheddar | walnut 31

annatto chicken | blue hopi masa | borlotti bean | chile de arbol butter | rapini & mushroom | chamomile queso fresco **G** 29

bison striploin | kabocha squash | wild rice and cherry bread pudding | oregano chimichurri | bordeaux au jus 38