

## SNACKS

BURRATA & FOCACCIA  
niçoise, rosemary, sea salt ·16·

BANCHAN  
cabbage, rutabaga, shiso ·9·

IMPOSSIBLE KIBBEH  
yogurt, radish ·12·

DUNGENESS CRAB CHIP •  
lemon aioli ·9·

ACME BREAD  
available upon request

## TO BEGIN

SPRING VEGETABLE SOUP  
snap pea, gesier, hominy, foie gras ·14·

FIELD GREEN SALAD  
speckled romaine, arugula, chervil, capriago ·15·

LOCAL HALIBUT CRUDO •  
fava, avocado, guajillo chili, tamari ·20·

DELTA ASPARAGUS SALAD •  
chioggia beet, carrot, fried bread, bannato ·17·

## MAINS

CHICKEN •  
fennel, red oak, niçoise, yogurt ·32·

QUAIL •  
shiitake, snow pea, bok choy, sesame ·35·

MONTEREY KING SALMON •  
asparagus, english pea, ramp, koji ·33·

IMPERIAL WAGYU HANGER •  
baby fava bean, horseradish, steak sauce ·38·

## CHEESE

BENT RIVER  
cow · alemar · minnesota

SURF & TURF  
goat · bohemian · california

OAKDALE GOUDA  
cow · oakdale · california

FLEUR DE VALLÉE  
goat · baetje · minnesota

WHATCOM BLUE  
raw cow · twin sisters · washington

selection of all five ·24·

## TO SHARE

OYSTER ON THE HALF SHELL • ·4·

JARDINIÈRE CHARCUTERIE •  
mousse, ciccioli, trotter,  
lonza, calabrese ·22·

CAVIAR WITH TRADITIONAL GARNISH •  
tsar nicoulai osetra ·139·  
tsar nicoulai reserve ·89·

FOIE GRAS TERRINE •  
nameko mushroom, fried rice bread ·26·

## PASTA + GRAIN

TAGLIATELLE  
braised oxtail, asparagus, wagon wheel cheese ·25·

CHARLESTON GOLD RICE •  
morel mushroom, english pea, preserved yuzu ·24·

## SIDES

GOLD CHARD  
maitake mushroom, kale, pine nut ·12·

ROASTED ROOT VEGETABLE  
rooftop honey ·11·

HOUSE MILLED FLORIANI POLENTA  
nasturtium compound butter ·9·

## SWEETS

MILK CHOCOLATE CUSTARD  
cocoa crumble, peanut ·12·

RICOTTA KUMQUAT TART  
roasted rhubarb, sunflower crunch ·12·

BUTTERMILK CAKE  
strawberry, goat milk frozen yogurt ·12·

STRAWBERRY SORBET  
coconut sesame crisp ·10·