



## - VEG -

cumin roasted carrot, dill, coriander,  
yogurt, feta, honeycomb, sesame 18.

## - FISH -

blistered tuna crudo, yuzu, ginger, scallion,  
tomatillo, avocado 23.

## - FOWL -

smoked duck, balsamic roasted strawberry,  
baby frisée, cucumber, candied pistachio 25.

## - MEAT -

cab braised short rib, root vegetable purée,  
dark gravy, spinach, fennel, reggiano 35.

## - SWEET -

rhubarb cardamom upside down cake,  
peach ice cream, preserved lemon, whip 16.

à la carte small plates tasting menu  
will be served  
in addition to our standard menu  
on Wednesday  
August 26<sup>th</sup> only

# Menu

CELEBRATING 5 YEARS

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AUGUST 26, 2026

