

SMALL PLATES

LAND

Green Circle Chicken| Herb Potato Gnudi, Lobster Demi, Fava Beans, Caviar
Charred Short Rib| Grilled Asparagus, Sweet Corn, Heirloom Tomato-Chipotle Glaze (gf)

SEA

Diver Scallop| Shaved Carrot, Carrot Puree, Verjus Glaze, Chive Flower (gf, df)
Faroe Islands Salmon Mi Cuit| Buttermilk, Corn Puree, French Beans, Tarragon, Ancho Demi (gf)
King Salmon Poke| Tamari Shoyu, Shaved Macadamia, Toasted Sesame, Mango Sticky Rice (gf, df)
Ahi Tuna Tataki| Soy-Cured Egg Yolk, Wasabi Aioli, Nori (gf, df)

GARDEN

Sweet Pea Agnolotti| Brown Butter, Caciocavallo (v)
Roasted King Trumpet Mushroom| Vegetable Demi, Fines Herbes (vg, gf)
Shaved Summer Squash| Hydroponic Lettuces, Fennel, Carta di Musica, Buttermilk Dressing, Gordal Olives
(vg)
Heirloom Tomato Tartare| Black Sesame Lavash, Pickled Fennel, Black Garlic Balsamic (vg)
Asparagus Risotto| Cultured Butter, Meyer Lemon, Parsley (v, gf)
Summer Beans| Polenta Gnoccho Fritto, Charred Corn, Red Pepper Jam (v, gf)

(gf) gluten free, (df) dairy free, (v) vegetarian, (ve) vegan