

◆ FOOD ◆

SMALL PLATES

Roasted Marcona Almonds	8.
House Marinated Olives	8.
Fresh Herb Fries, Truffle Aioli	10.
Baby Romaine, Parmesan, Croutons, Garlic Dressing	14.
Fresh Burrata, Basil Pesto, Aged Balsamic	15.
Shrimp Tempura, Ponzu Sauce, Spicy Aioli	16.
Crispy Calamari, Wasabi Mayo, Seaweed Salad, Pickled Ginger	16.
Boneless Chicken Wings, Thai Chile Sauce	16.
Artisanal Cheese Plate, Quince Paste, Marcona Almonds	23.
Chef's Charcuterie Plate, Caper Berries, Dijon Mustard	24.
Steak Tartare, Capers, Shallots, Dijon Mustard, Quail Egg	18.

LARGE PLATES

Spaghetti Pesto Alla Genovese, Parmesan, Pine Nuts	19.
Grilled Chicken Paillard, Arugula, Cherry Tomatoes, Parmesan	21.
Kobe Burger, Gruyere Cheese, Wild Mushrooms, Fresh Herb Fries	23.
Roasted Salmon, Broccolini, Marble Potatoes	27.
Steak Frites, Chimmichurri Sauce	31.

DESSERT

Green Tea Crème Brûlée	10.
Warm Chocolate Cake, Vanilla Bean Ice Cream (GF)	11.
Toast Your Own S'mores	6. Per Guest