



LOUNGE

- Warm pistachios, rosemary, black pepper 4
- Semolina fried delta asparagus, lemon, citrus aioli 12
- Spicy duck wings, chilled jicama, lime salt 7
- Warm marinated olives, hummus, flatbread 11
- Mixed lettuces, shaved apple, marinated bellwether
crescenza, champagne vinaigrette 11
- Truffle fries, crispy fries, truffle oil, parmesan cheese 9
- Wood-fired oysters, jalapeño mignonette,
radish marmalade 9
- Miso glazed bone marrow, orange marmalade,
grey salt, brioche points 10
- Seared tuna, nicoise olive, egg mimosa, crispy capers 12
- Steamed mussels, creamy savignon blanc broth,
tarragon, warm garlic crouton 16
- Braised kobe beef sliders; pepper jack, pickled onions 13
- Short rib, truffle fries 16
- Five cheese tasting; candied nuts, fruit marmalade 28
- Selection of house cured meats; pickled vegetables,
whole grain mustard 25
- Fresh seafood tasting 65/105

Seasonal menu subject to change