

RAW

YELLOWFIN TUNA	14
<i>Bonito Ranch, Ginger Dressing, Spicy Tapioca</i>	
WEST COAST OYSTERS	3 ea
<i>Rhubarb Juice, Oval Room Vinegar, Red Plums</i>	
CURED HAWAIIAN KAMPACHI	14
<i>Cilantro, Grapefruit, Green Chili</i>	
RHODE ISLAND FLUKE	12
<i>Coconut, Lime, Togarashi, Breakfast Radish</i>	

APPETIZERS

CITRUS ROASTED BEETS	12	GENTLY SMOKED SWEETBREADS	15
<i>Kefir, Wasabi, Blackberry Vinaigrette</i>		<i>Licorice, Fennel, Herb Salad</i>	
WARM PARSNIP PEAR SOUP	10	CHAR GRILLED OCTOPUS	14
<i>Pickled Asian Pear, Braised Hazelnuts</i>		<i>Peruvian Marinade, Fried Chickpeas, Cilantro Cream</i>	
BURRATA	12	WHOLE WHEAT CHITARRA	14
<i>Shaved Autumn Vegetable Salad, Spicy Vinaigrette</i>		<i>Cauliflower, Uni, Spicy Bread Crumbs, Garlic Confit</i>	
MAINE PEEKYTOE CRAB SALAD	14	SAUTEED FOIE GRAS	16
<i>Peach Cocktail Sauce, Basil, Horseradish</i>		<i>Lychee, Passion Fruit, Black Olive Yogurt</i>	
VANILLA FOIE TERRINE	16	BUTTERY SHRIMP TOAST	14
<i>Spiced Fig Condiment, Savory Granola</i>		<i>White Soy, Ginger, Korean Chili</i>	

ENTREES

ROCKFISH	27
<i>Spice Broth, Carrot, Shrimp Dumpling, Herb Salad</i>	
POACHED LOBSTER	34
<i>Saffron Ginger Broth, Sugar Snap Pea, Bamboo Shoots</i>	
CRISPY SNAPPER	28
<i>Roasted Lobster Mushrooms, Green Chili, Lemon</i>	
SALMON	26
<i>Aromatic Black Beans, Sake, Avocado, Cilantro</i>	
BUTTER ROASTED BEEF STRIP	32
<i>Cherry Mustard, Blue Cheese Gourgeres, Multigrain Risotto</i>	
WAGON WHEEL BERKSHIRE PORK	27
<i>Apple, Wild Onion Ravioli, Char Siu Glaze</i>	
DUCK	32
<i>Kazu Marinated, Kohlrabi Kimchee, Hazelnuts, Confit</i>	
LAMB	34
<i>Indian Spiced Lamb Rack, Charred Silken Eggplant, Lemony Cucumbers, Arugula</i>	
SWEET POTATO AGNOLOTTI	20
<i>Smooth Walnut, Wine Syrup, Date</i>	

SIDES

Multigrain Risotto	Fried Chinese Eggplant	Spiced Butternut Squash Grits	
Glazed Bok Choy			8 ea

Please alert your server to any allergies or dietary restraints.
Consuming raw or uncooked food can increase your chances of acquiring a foodborne illness.