

Starters

Parmesan Black Pepper Gnocchi * VG
wild mushroom duxelles | sherry fontina cream
herbs de province | 16

Crispy Black Tiger Shrimp * DF
kimchi aioli | sesame scallion napa slaw | 18

63 Degree Egg * GF | DF
pork belly fried rice | masago | micro cilantro
tamarind pineapple pasilla chile emulsion | chili threads | 18

Prime Beef Tenderloin Tartare * GF
crispy capers | parmigiano reggiano | red onion
micro arugula | sauce gribiche | quail egg | 23

White Gazpacho * CN
blue crab | marcona almonds | green grapes | chives | 19

Sambuca Mussels * GF
smoked salmon | tomato | cream | 20

Raclette & Tomato Bisque
san marzano tomato | raclette mornay | 18

Gluten Free (GF) Dairy Free (DF) Contain Nuts (CN)
Vegetarian (VG) Vegan (Vegan)

**Items served raw or rare, including: meats, poultry, seafood, shellfish
or eggs, may increase your risk of food borne illness*

Salads

Smoked Caesar *

cured egg yolk | tempura anchovies | croutes | smoked salt | 15

Panzanella VG

house made buratta | heirloom tomato | cucumber | red onion
basil | house prepared toasted focaccia | 17

Napa Cabbage VG | CN

granny smith apple | pecans | chive
desert blue clover honey- apple miso vinaigrette | 15

Black Kale GF | VG

mt. hope quinoa | cranberry | pepita | goat cheese
black canyon city honey-lemon vinaigrette | 16

Arugula GF | CN

marcona almond | red onion | tomato | fig | house ricotta
red wine vinaigrette | 15

Sides

Truffle Mashed Potato GF | 14

Duck Fat Fingerling Potatoes GF | 13

Boursin Potato Cake GF | 13

Mofongo GF | 12

Bamboo Rice GF | 12

Cornbread | 12

Grilled Asparagus GF | DF | 12

Charred Broccolini GF | DF | 11

Baby Carrots GF | 11

Haricot Vert GF | 10