

## SNACKS

: crispy chickpeas  
with harissa - 2

BRESNAN BREAD SOURDOUGH our butter + our bread miso 11  
+ 7 cider CYRIL ZANGS *brut* 2019 calvados: FRA

: cantabrian  
anchovy, membrillo &  
manchego - 4

BLUEFIN TUNA celery root + shiitake + chili crisp 17  
+ 7 cremant d'alsace rosé HUBERT MEYER NV alsace: FRA

: sea island red pea  
falafel - 3

FOUR OYSTERS grapefruit + celery root + tarragon 16  
+ 14 brut champagne DIDIER DUCOS *l'ablutian* NV champagne: FRA

: ricotta, spinach  
& asparagus tart - 3

SMOKED VENISON CARPACCIO leek ash + pickled allium 18  
+ 8.5 zinfandel blend POPULIS *wabi sabi* 2021 mendocino: CA

PARMESAN SOUP kale fritter + roasted kale oil 16  
+ 7.5 riesling MALVIRA 2018 piedmont: ITA

GREENS SEEDS + HERBS profound farms lettuces + mustard vinaigrette 17  
+ 8 malvasia LOS BERMEJOS 2021 canary islands: ESP

CONFIT SUNCHOKE stracciatella + satsuma + peanut 15  
+ 7 tuscan blend TENNUTA LA NOVELLA *sambrena bianco* 2021 tuscan: ITA

TORCHIO our bolognese + chive + parmesan 23  
+ 9.5 grenache blend MAS DE VOLQUES *volcae* 2015 languedoc: FRA

RAVIOLO celery root + asher blue + fried walnut 22  
+ 10.5 nebbiolo ARPEPE *il pettirosso* 2017 valtellina: lombardy: ITA

TAGLIATELLE black trumpet mushroom + caramelized agrodulce shallot + pecorino 22  
+ 10 aligote PATRICK PIUZE *1953* 2017 burgundy: FRA

RICOTTA GNOCCHI buttered apple + zatar + pickled onion + pine nut 24  
+ 9.5 grüner veltliner GUT OGGAU *theodora* 2021 burgenland: AUT

## TRUFFLE SHUFFLE

: add perigords to  
any dish - 15

DUCK BREAST rye spatzle + buttered cabbage + sauerkraut 42  
+ 15 nebbiolo MONSECCO *osso* 2014 gattinara: piedmont: ITA

PORK LOIN endive + quince 34  
+ 20 riesling WEINGUT KNOLL *loibenberg* 2020 wachau: AUT

AKAYUSHI RIBEYE black maitake + rosemary + sunchoke 65  
+ 22 sangiovese blend PAOLO BEA *pipparello* 2017 umbria: ITA

DARK CHOCOLATE BUDINO chocolate hazelnut cookie + salted creme fraiche 13  
+ 12 petit verdot AARON POTT *colheita* 2013 napa: CA

## LET US:

cook for you - 98  
pour for you - 58

MEZCAL COCONUT + TANGERINE SORBET coconut flake + habenero oil 10  
+ 9 mezcal jabali REY CAMPERO oaxaca: MEX

CARAMELIZED WHEY RIZ AU LAIT persimmon jam + hoshigaki trail mix 13  
+ 12.5 prié blanc ice wine ERMES PAVESE *cuvée ninive* NV valle d'aosta: ITA



