

## DINNER

### *to share*

#### **TUNA CRISP | 13**

red onion, shiso, white truffle oil

#### **PICKLED FINGERLING POTATOES | 8**

salt & vinegar brine, crème fraîche, chive

#### **TUNA TACOS | 15**

guacamole, red onion, micro cilantro, sour cream

#### **SESAME SEARED SALMON SASHIMI | 15**

ginger, chive, lemon-soy

#### **SPICY CRISPY SHRIMP | 14**

frisée, arugula, chipotle, yuzu vinaigrette

### *to start*

#### RAW

#### **SKUNA BAY SPICY SALMON HAND ROLL | 9**

soy paper, fried onion

#### **SCALLOP CEVICHE | 10**

serrano, lime, tomato, red onion

#### SOUP & SALADS

#### **CHICKEN-COCONUT SOUP | 8**

lemongrass, ginger, chili oil, shitake mushroom, cilantro

#### **BABY GREENS SALAD | 9**

bocconcini mozzarella, peppadew peppers, chive oil, balsamic vinaigrette

#### **WATERMELON & GIOIA BURRATA | 12**

pistachio, tomato, balsamic

#### WARM

#### **GRILLED HAMACHI | 17**

brussels sprouts, onion, shitake mushroom, mustard miso

#### **WASHIMI TENDERLOIN | 16 PER OUNCE (2 OZ. MINIMUM)**

pickled ramps, leeks, wasabi stem

#### **FOIE GRAS DOUGHNUT | 15**

mango, arugula, acacia honey

### *to dine*

#### SURF

#### **RISOTTO | 28**

blue spot prawns, rosemary, wild mushroom, soft poached egg

#### **BIG EYE TUNA TATAKI | 28**

daikon, avocado, tomato-ginger dressing

#### **MAINE DIVER SCALLOPS | 33**

potato two ways, cauliflower, wild mushroom

#### **SKUNA BAY SALMON | 28**

endive, tangerine, zucchini, tomato confit, hedgehog mushroom, cippolini onion purée, olive oil pudding

#### **LOBSTER-PROSCIUTTO "BOUILLABASSE" | 34**

sweet shrimp, squid, fennel, spinach, grilled sourdough

#### TURF

#### **JIDORI CHICKEN | 27**

artichoke, carrot, fava beans, ramp greens, couscous

#### **RICOTTA AGNOLOTTI | 25**

berkshire prosciutto, broccolini, kale, 63 degree egg, parmesan crème

#### **PRIME FLAT IRON STEAK | 25**

shallot jam, potato-arugula salad, soy-garlic sauce

#### **DUCK BREAST & LEG CONFIT | 29**

swiss chard, frisée, crushed potato, balsamic teriyaki