

ANTIPASTI

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| chicken liver mousse, apricot pear marmellata and balsamic gelatina | 15 |
| roasted mushroom soup, sage crema and toasted hazelnut | 19 |
| green romaine and frisée, frico, fried white anchovy, challah crouton and six minute egg | 18 |
| carrot and lentil salad, medjool date and vadouvan curry crema | 17 |
| mozzarella di bufala, fried potato, black sesame, kale and black garlic “furikake” | 24 |
| snow pea, bufala ricotta, marinated mushroom, meyer lemon, “cover crop” and horseradish | 25 |
| red trout and roe, fingerling potato, green bean, quail egg and pickled vinaigrette | 23 |
| caramelized onion and wild rice “budino di pane”, prosciutto cotto, comte and puffed rice | 23 |
| milk braised bufala, smoked burrata, broccoli and espelette pepper | 24 |

PRIMI

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| royale trumpet mushroom risotto, pickled onion and black garlic | 31 |
| bucatini “straw and hay”, california blue cheese, walnut, kale and sage brown butter | 31 |
| meyer lemon linguini, abalone “alfredo”, american bottarga and garlic chip | 32 |
| mustard capellini, guinea hen ragu, savoy cabbage and mimolette cheese | 31 |
| semolina gnocchi, rabbit sugo, marsala, garden kale and hedgehog mushroom | 31 |
| black trumpet mushroom cannelloni, prosciutto sauce, chervil and piave cheese | 32 |
| buckwheat fusilli, cider and bacon braised suckling pork and rapini | 31 |

SECONDI

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| almond crusted sacramento sturgeon, sausage and skin crisp, root vegetable, orange butter | 40 |
| stuffed duck leg, persimmon agrodolce, spiced red cabbage and black lentil | 58 |
| bacon wrapped rabbit, heirloom bean “en humido”, hibiscus pear and winter squash | 42 |
| wagyu beef, yukon gold potato, cured duck liver, mustard green and red wine sauce | 72 |