



Snacks

- House Kimchi 6.
- “Bacalao” Salted Cod and Potato Fritters, Saffron Aioli 8.
- “Chicharrones” Crispy Pork Rinds, Chili, Lime Zest 8.
- Toasted Almonds, Za’atar Spice 5.
- Grilled Edamame Soy Beans, Sea Salt 7.
- Fried Fingerling Potatoes, Truffle Salt 6.
- Three Artisan Cheeses, Fruit, Nuts, Croutons 16.

In Jar

- Tzaziki 7.
- Tartare M.P.
- Rillettes 9.
- Duck Liver Mousse 9.

Savories

- Radicchio Salad, Parmesan Balsamico Vinaigrette 11.
- Spicy Kobe Meat Balls, Ranch Dressing, Celery 12.
- Fried Rock Shrimp, Forni Brown’s Organic Greens, Chive Mustard Sauce 15.
- Tonight’s Soup M.P.
- A Stew of Tripe, Tomatoes, Rancho Gordo Beans, Basil 13.
- Ramen, Berkshire Pork Trotter, “Chashu” Jowl, Ajitama-Jidori Egg 13.5
- Fried Tuna Belly, Daikon Salad, Wasabi Sauce 13.5
- Market Fish M.P.
- Braised Berkshire Pork Cheeks, Forest Mushrooms, Fontina Cheese Polenta 26.
- Grilled Dry-aged NY Strip Steak “Tagliata”, Chicory Salad, Garum 20./ 36.

Sweets

- Selection of Sorbet Coconut Tuile 10.
- Apple Almond Tart, Caramel Ice Cream 10.
- Fig Compote, Labne, Mt. Shasta Wild Flower Honey, Pistachio Burma 10.
- Mille Crêpe, Orange Mascarpone Cream, Nutella, Citrus Salad 10.
- Chocolate Mousseline, Chocolate Bourbon Ice Cream, Huckleberry Sauce 10.