

Spring Food Menu

Starters

CHARCUTERIE* 24

curated selection of meats, cheeses, fruit, house made pickles, crackers

OYSTERS MP*

(ask for today's selection)

cucumber mignonette, cocktail, lemon

ARTICHOKES 14

gently fried hearts, beet hummus, preserved lemon aioli

DUCK FAT FRIES 14

duck fat fries, thyme salt, sherry aioli

TRUFFLE FRIES 13

truffle, parmigiano reggiano, truffle aioli

SHRIMP SKEWERS 16

jerk rub, pineapple, lychee salsa

LAMB TARTAR 24*

grass-fed spring lamb, shallot, caper, preserved lemon, cured egg yolk, local sourdough

TRUFFLE BURRATA 17

seasonal fruit, honey, balsamic, pistachio, local sourdough

ARANCINI 18

truffle, wild mushroom, spring pea, marinara, parmigiano reggiano

Mains

MILLIONAIRE'S CUT* 59

A5 grade 5oz wagyu, wagyu fat potatoes, preserved lemon gremolata

GOLDEN AGE TOMAHAWK* MP

24 oz. dry aged black angus tomahawk, compound butter, garlic confit, blistered cherry tomatoes

SMASH SLIDERS * 19

two wagyu sliders, tomato jam, goat cheese, arugula, house made bread and butter pickles, fries
truffle fries +\$3
duck fat fries +\$4

SPRING GNOCCHI 19

house made Gnocchi, spring vegetables, preserved lemon gremolata, parmigiano reggiano

CRAB CAKE SLIDERS 22

House made crab cakes, lemongrass slaw, mango ketchup, fries
truffle fries +\$3
duck fat fries +\$4

GRILLED OCTOPUS 28

chorizo rub, fingerlings, preserved lemon gremolata

BAO BUNS 15

char siu pork belly, lemongrass slaw, fresh coriander, steamed bun

JERK CHICKEN 21

jerk sauce, pineapple, rice, lychee salsa

Dessert

ASK YOUR SERVER FOR TODAY'S ROTATING SELECTION

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*