

# 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\* 125

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*

*parties of 5 or more will be charged automatic gratuity of 18%*