



FAMILY STYLE MENU FOR PARTIES OF 7 OR MORE \$85 PER PERSON

BUTTERMILK PANNA COTTA, BURNT LEMON, WATERMELON, SHISO

GRASSY BAR OYSTERS, MELON-CORIANDER MIGNONETTE

SARDINE CHIPS, HORSERADISH CRÈME FRAICHE

DRIED PORCINI DOUGHNUTS, RACLETTE CHEESE

BURRATA, HEIRLOOM TOMATO, YELLOW PEACH, TORN BREAD

GODDESS MELON, SUNFLOWER, ESPELETTE

FIG TOAST, GOAT CHEESE, WALNUT

DOUGLAS FIR LEVAIN, HOUSE CULTURED BUTTER

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TAJARIN, SEA URCHIN, BLACK PEPPER, IDIAZABAL

BUCATINI, SHELLING BEANS, SPICY BREAD CRUMBS, MITICA SARDO

AGED BEEF AGNOLOTTI, BORDELAISE, CRISPY POTATO, HORSERADISH

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RICOTTA PIEROGIS, RATATOUILLE, CARAMELIZED GARLIC, ROMESCO

BEER BATTERED PETRALE SOLE, SQUASH BLOSSOM TARTAR SAUCE

DRY AGED RIBEYE, HEIRLOOM TOMATO, GREEN GODDESS, FRIED OYSTER

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SALTED CHOCOLATE SABLE, MILK ICE CREAM, MINT CHOCOLATE

MELON ICE, CUCUMBER SHERBET, BLACK SESAME, MINT

PISTACHIO COFFEE CAKE, STRAWBERRIES, BUTTERMILK ICE CREAM

