



Comfort Food with a Global Perspective

prix-fixe

\$115

for the table

acme bread & chef-selected spreads

seasonal dips, local bread

allergens: gluten, dairy

marinated olives

citrus, garlic, rosemary (vegan, gf)

allergens: none

manchego & quince paste

4-month aged manchego, membrillo (veg, gf)

allergens: dairy

smoked trout rillette

pickled shallot, crème fraîche, chive (gf)

Allergens: fish, dairy

labneh with za'atar

Aleppo oil, herbs, flatbread (veg)

allergens: dairy, gluten, nuts

begin

select one of the following:

cucumber cup with caviar & crème fraîche

dill, chive

allergens: dairy, fish

tomato basil macaron

herbed feta cream cheese (veg)

allergens: egg, dairy, tree nuts

charred eggplant tartlet

pomegranate glaze, mint (vegan)

allergens: gluten

crispy duck confit croquette

preserved lemon aioli

allergens: egg, gluten

grilled halloumi skewer

stone fruit chutney, basil oil (veg, gf)

allergens: dairy

the adventure continues...



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...continued

a sip

select one of the following:

chilled pea & avocado soup

coconut milk, black garlic, mint (vegan, gf)
allergens: nuts

carrot-ginger soup

lemongrass, lime leaf (vegan, gf)
allergens: none

corn & coconut chowder

thai basil, chili oil (vegan, gf)
allergens: nuts

golden beet & apple gazpacho

fennel pollen (vegan, gf)
allergens: none

parsnip velouté

white truffle oil, chive (veg, gf)
allergens: dairy

from the garden

select one of the following:

fennel citrus salad

escarole, red grapefruit, crushed pistachio (vegan, gf)
allergens: tree nuts

heirloom tomato & melon salad

tamarind vinaigrette, puffed rice (vegan, gf)
allergens: none

grilled little gems

green goddess, radish, cured egg yolk (veg, gf)
allergens: egg, dairy

shaved kohlrabi slaw

sesame ginger vinaigrette (vegan, gf)
allergens: sesame

charred broccoli & cashew caesar

nutritional yeast, garlic crumbs (vegan)
allergens: nuts, gluten

journey on...



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...continued

main

select one of the following:

harissa carrots with lentils

*blackened fennel, lemon coriander cashew yogurt (vegan, gf)
allergens: nuts*

grilled king oyster mushroom steak

*truffle polenta, tomato butter (veg, gf)
allergens: dairy*

miso-braised short rib

*scallion potato mash, charred scallion jus (gf)
allergens: soy*

pan-seared branzino

*coconut curry broth, charred leek (gf)
allergens: fish, nuts*

sweet potato & chickpea tagine

*saffron couscous, preserved lemon (vegan)
allergens: gluten*

finish nicely

select one of the following:

sous vide caramelized pineapple

*passionfruit sorbet, pink peppercorn (vegan, gf)
allergens: none*

almond rosewater cake

*poached pear, crème fraîche (veg)
allergens: tree nuts (almond), egg, dairy*

chocolate ganache tart

*rye crust, sea salt, coconut whip (vegan)
allergens: gluten, coconut*

mango sticky rice panna cotta

*coconut cream, sesame brittle (vegan, gf)
allergens: coconut, sesame*

baklava mille-feuille

*pistachio, orange blossom, honey cream
allergens: gluten, tree nuts (pistachio), dairy*

thank you for the company :)



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beverage pairing

\$19 by the glass or cocktail, \$95 full wine pairing

begin

schramsberg blanc de blancs

a sip

gundlach bundshu gewürztraminer, 2022

from the garden

flowers rose, 2019

main

dashe cellars les enfants terribles grenache, 2019

finish nicely

joh jos prum zeltinger sonnenuhr siesling auslese lange gold cap, 2024

cocktails

grilled pineapple chartreuse swizzle

chartreuse, lime, falernum

hello sun

mint, cucumber, lime, mezcal, aloe liqueur