

nightcap

SNACKS

HOUSEMADE PRETZEL
*whipped dill garlic butter, pickled
mustard seed*
6

CRISPY BRUSSEL SPROUTS
*shishito jam, togarashi peanuts,
sesame, herbs*
9

CHEESE PLATE
*von sorman, pear butter, vanilla,
candied almonds*
15

WAYGU BEEF TARTARE
*black currant, hazelnut, mustard,
garlic lavash*
20

APPETIZERS

ROASTED BUTTERNUT SQUASH SOUP
green curry granola, grapefruit, yogurt
10

ROASTED BEETS
green apple, buttermilk gel, crispy quinoa, horseradish vinaigrette
12

CRISPY PICKLED CAULIFLOWER
chick peas, herb aioli, chili
13

MAPLE GLAZED PORK BELLY
kohlrabi, pine nuts, bartlett pears, white truffle
15

TUNA CRUDO
yuzu, coconut, ginger, jalapeño
16

{chef}
Drew Dunston

{sous chef}
Adam Winters

nightcap

MAINS

SWEET POTATO GNOCCHI
housemade ricotta, kale, pickled tomato
18

ROASTED CHICKEN BREAST
potato dauphine, black garlic, maitake mushroom, truffle jus
26

SEARED ORA KING SALMON
bok choy collards, pork belly, bartlett pears, miso gastrique
28

GRILLED HANGER STEAK
carrot butter, shallot rings, cilantro chimichurri
32

SWEET

KEY LIME CHURRO
torched meringue, lime curd, sour cream gelato,
12

SWEET POTATO CUSTARD
cranberry gel, ginger cookie, lime sherbet
12

DARK CHOCOLATE CREMEUX
avocado sorbet, ancho jam, puffed caramel rice
13

BANANA SPLIT FOR TWO
chef selected house made ice creams and accoutrements
16

{chef}
Drew Dunston

{sous chef}
Adam Winters