

nightcap

SNACKS

HOUSEMADE PRETZEL[☾]

*whipped dill garlic butter, pickled
mustard seed*

6

ADAMS OLIVES[☾]

*marinated castelvetro, potato crisp,
gorgonzola aioli, herbs*

8

CHIPS AND DIP[☾]

*potato espuma, house made funyun,
chive*

9

COPPA DI TESTA

*pork barbacoa, salsa verde, pickled
beachwood mushrooms*

11

CHEESE PLATE[☾]

*coconut gouda, mango jelly, coffee gel,
shaved hazelnut*

15

WAYGU BEEF TARTARE

*miso vinaigrette, cured egg yolk, pearl
onion, squid ink lavosh*

20

FOR THE TABLE

FROZEN GAZPACHO

heirloom tomatos, parmesan ice cream, sherry vinegar

11

ROASTED BEETS

green apple, buttermilk gel, crispy quinoa, horseradish vinaigrette

12

CRISPY PICKLED CAULIFLOWER

chick peas, herb aioli, chili

13

COCONUT BRAISED PORK BELLY

banana grits, fresno chili, lime

15

HAMACHI CRUDO

yuzu kosho, ponzu, puffed sorghum, lemon

16

{chef}

Drew Dunston

{sous chef}

Adam Winters

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

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MAINS

SWEET POTATO GNOCCHI

housemade ricotta, kale, pickled tomato

18

ROASTED CHICKEN BREAST

potato dauphine, black garlic, maitake mushroom, truffle jus

26

SEARED SEA SCALLOPS

sunchoke pudding, smoked grapes, sunflower seed, preserved lemon

32

LAMB LOIN

vanilla parsnip purée, pickled beet, rutabaga, rosemary smoke

34

SWEETS

COCONUT SEMIFREDDO[☾]

mango paper, coffee gel, candied rice, yuzu

10

CORNMEAL FUNNEL CAKE[☾]

buttermilk ice cream, plum, black currant molasses

add seared foie gras \$6

12

VANILLA YOGURT PANNA COTTA[☾]

cinnamon tuiles, butternut squash compote, orange gel

12

BANANA CARAMEL CAKE[☾]

peanut, brûlée banana, caramel gel, chocolate sorbet

13

{chef}

Drew Dunston

{sous chef}

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