

nightcap

SNACKS

HOUSEMADE PRETZEL

whipped dill garlic butter, pickled mustard seed

6

HOUSE SALAD

arugula, watermelon radish, onion vinaigrette

7

ADAMS OLIVES

marinated castelvetrano, potato crisp, gorgonzola aioli, herbs

8

CHICKEN PATÉ

brown butter, tarragon pudding, pickled golden raisins

9

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 tomatoes, parmesan ice cream, sherry vinaigrette

11

ROASTED BEETS

pickled strawberry, quark cheese, buttermilk vinaigrette, green tea

12

YUKON POTATO 'RISOTTO'

english peas, black truffle, beachwood mushrooms

14

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

BEEF AND BROCCOLI

grilled hanger steak, broccoli two ways, raisin miso, ginger

31

SEARED SEA SCALLOPS

sunchoke pudding, smoked grapes, sunflower seed, preserved lemon

32

SWEETS

ANTS ON A LOG

peanut butter panna cotta, celery sorbet, raisin jam, fourmis

12

COCONUT PUDDING

marinated watermelon, lime, malted peanuts, ginger crisp

12

FLOURLESS CHOCOLATE CAKE

potato chip ice cream, butterscotch miso, maldon

13

{chef}

Drew Dunston

{sous chef}

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