



Lobster Roll Brioche Bun, Lebni, Pink Peppercorns	\$12	Marinated Olives Fennel, Garlic, Orange	\$8
Grilled Lamb Ribs Leek, Ash, Yogurt	\$16	Mushroom Soff'Ollo Pickled and Preserved	\$8



House Made Charcuterie Selection of Cured Salami, Whole Muscles, and Spreads	\$28
Whole Muscle Cures Coppa, Duck Speck	\$14 each
Culatello Aged for 16 months	\$18
Oysters on the Half Shell Mignonette, Lemon	\$3.50 each
Kampachi Ceviche Fresno Chili and Lime Aioli, Black Rice Cracker	\$18
Market Salad Radish, Carrots, Fennel, Pistachio Vinaigrette	\$14
Wagyu Beef Tartare Cured Egg Yolk, Shiso, Bone Marrow	\$18
Strascinati Mushroom, Roasted Celeriac, Pecorino	\$20 or \$34

A Taste of Gwen
5 Courses
\$85

Dry-Age Duck Breast Cassoulet, Duck Jus	\$32
Reed Anderson Lamb Aged 14 days	\$70
Josper Roasted Diver Scallops Sunchoke, Persimmons	\$28
Black Sea Bream Cipollini, Cauliflower, Sauce Soubise	\$32
New York Strip Creekstone, 16oz	\$65
Hanger Steak Creekstone, 8oz	\$45
Bone-In Ribeye Creekstone, 30 Day Dry Aged, 34oz	\$135
Shortloin Cut Barley and Rye Finished	\$MP



Duck Fat Potatoes Thyme, and Rosemary; served with Tarragon Vinegar	\$14
Creamed Leeks Crème Fraîche, Chives, Brown Butter Breadcrumbs	\$14
Josper Roasted Carrots Pastrami Spice, Lemon Juice, Dill	\$14
Roasted Beets Horseradish cream, Pistachios	\$14

18% Service Charge added to all checks