

Gwen

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
Wagyu Bressola Aged for 6 months	\$18
Culatello Aged for 16 months	\$18
Prosciutto Aged for 28 months	\$24
Oysters on the Half Shell Mignonette, Lemon	\$3.50 each
Cured Fluke Papaya Salad, Peanuts, Green Curry	\$21
Market Salad Radish, Carrots, Fennel, Pistachio Vinaigrette	\$14
Steak Tartare Cured Egg Yolk, Shiso, Bone Marrow	\$18

<p>A Taste of Gwen 5 Courses \$85</p>
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Hand Cut Pappardelle Lamb Ragu, Ricotta, Gremolata	\$32
Dry-Age Duck Breast Rhubarb, Confit Leeks	\$34
Reed Anderson Lamb Aged 14 days	\$70
Grilled Diver Scallops Spring Peas, Alliums, Mint	\$28
Spanish Mackerel Pickled Ramps, Spinach	\$32
New York Strip Creekstone, 16oz	\$65
Hanger Steak Creekstone, 8oz	\$45
30 Day Bone-In Ribeye Creekstone, . 34oz	\$135
80 Day Bone-In Ribeye Creekstone, 36oz	\$240
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
Asparagus Tahini, Green Garlic, Oat Crumble	\$14
Snow Peas Meyer Lemon, Opal Basil	\$14

18% Service Charge added to all checks