

**small bites & snacks**

BLUE CHEESE STUFFED OLIVES 2.

MARINATED OLIVES 2.

BRUSCHETTA chef's daily seasonal selection 6.

DIP, DIP, DIP baba ganoush, hummus, olive tapenade, grilled bread 7.

HANDCUT FRENCH FRIES garlic butter, parsley 5.

ARTISANAL CHEESE seasonal fresh fruit, toasted mixed nuts 7.

CUBAN SANDWICH gruyère, housemade pickles 5.

GRILLED LAMB SANDWICH indian spiced pickled cauliflower, tamarind chutney 5.

**soup & salads**

FIELD GREEN SALAD grapefruit, pickled shallots, endive, pecorino 11.

BUTTER LETTUCES & RADISHES avocado, blue cheese, buttermilk dressing, bread crumbs 12.

TODAY'S SEASONALLY INSPIRED SOUP 8.

**charcuterie**

CRISPY CONFIT LAMB SALAD pickled pears, charred raddicchio, hazelnuts 11.

PORK TERRINE house pickles, whole grain mustard, croutons 8.

CHARCUTERIE PLATE chef's selection of house prepared and cured meats 17.

BEEF CARPACCIO pickled shiitake mushroom, sesame ponzu, wasabi, kaiware sprouts 12.

FOIE GRAS PARFAIT riesling gelee, brioche 16.

**pasta & pizza**

TAGLIATELLE wild mushrooms, reggiano 13.

RABBIT & VEAL TORTELLINI sage brown butter, reggiano 11.

POTATO-PARMESAN GNOCCHI sweetbreads, roasted pumpkin, rabbit jus, arugula 14.

PIZZA MARGHERITA marinated tomato, mozzarella, basil 10.

WILD MUSHROOM PIZZA smoked mozzarella, roasted shallots 12.

**seafood.**

TERRINE OF OCTOPUS spicy marinated daikon, shiso 16.

HAMACHI SASHIMI myoga-soy dressing, cucumber, hijiki seaweed salad 14.

PACIFIC OYSTER ON THE HALF SHELL champagne mignonette six 18. dozen 32.

**meat**

BLUEHOUR BURGER smoked onion marmalade, white cheddar, bacon 13.

STEAK FRITES grilled hanger steak, brandy mustard sauce, handcut french fries 17.

