

CRUDO	19	<b>BEEF TARTARE</b> egg yolk jam, salt and pepper cracker	24	<b>NEW FASHIONED DEVILED CRAB</b> creamy ginger dressing, crunchy celery, ginger crumb	MAINS	28	<b>ELECTRIC LEMON CHEESEBURGER</b> avocado, cheddar, dijon aioli	43	<b>DRY AGED DUCK</b> freekeh, figs, burnt honey
	26	<b>TUNA TABOULEH</b> tuna, tomato, bulgur						55	<b>SIRLOIN</b> celery, watercress, sauce vert
	24	<b>FLUKE</b> cucumber, aji amarillo, shiso	23	<b>CHILLED OYSTERS</b> shallot mignonette and toasted black pepper		70	<b>CONTRAMAR INSPIRED SNAPPER FOR TWO</b> seasonal salsa, warm tortillas	46	<b>WILD MAINE HALIBUT</b> cranberry beans, mustard greens
FROM THE GARDEN	16	<b>FANCY VEGETABLES AND DIP</b> carrot juice and fermented soy-bean dip	21	<b>LITTLE GEM LETTUCES</b> cucumber, crunchy seeds, yogurt dressing		34	<b>PASTURE RAISED CHICKEN</b> sumac, green market vegetables, jus	42	<b>PRAWN</b> heirloom rice, macadamia, market vegetables
	42	<b>WHITE ASPARAGUS</b> grilled, hollandaise, espelette	22	<b>SPRING GREENS</b> carrot, radish, mustard vinaigrette	SIDES	13	<b>GRILLED ASPARAGUS</b> labneh, lemon, sea salt	16	<b>CHARRED SPRING ONIONS</b> calcots, wild onions, muhammara
						13	<b>GRILLED BROCCOLINI</b> horseradish, lemon	12	<b>POLENTA FRIES</b> romesco
WARM AND SOULFUL	13	<b>ROASTED CARAFLEX CABBAGE</b> labne, citrus	30	<b>LEMON PAPPARDELLE</b> shrimp, mascarpone	DESSERTS	16	<b>CITRUS</b> lemon curd, olive oil cake, verbena sherbert	16	<b>CHOCOLATE</b> devil's food cake, coffee ice cream, hazelnut
	17	<b>ROASTED JAPANESE EGGPLANT</b> garlic yogurt, sumac, cilantro, mint	21	<b>CAULIFLOWER FLATBREAD</b> herbed ricotta, sugar snap peas, pistachio		16	<b>CHEESECAKE</b> pineapple, yuzu, sorbet	10	<b>SEASONAL</b> ice cream, gelato, and sorbet
				16		<b>RHUBARB</b> kefir, meringue, sorbet			