

TO BEGIN

**TAPIOCA CRACKERS**  
FENNEL SALT

6

**ARANCINI**  
CARNAROLI RICE, PECORINO

7

**FALAFEL**  
HERBS, TAHINI-GREEK YOGURT

7

**SHIGOKU OYSTER (1/2 DZ)**  
POMEGRANATE MIGNONETTE, YUZU GEELE

18

FLORA

**GREEN SALAD**  
BABY LETTUCES, APRICOT VINEGAR, RADISH

6

**CHARRED CELTUCE**  
ANCHOVY-MUSTARD VINAIGRETTE, CRISPY CHICKPEAS

8

**ARUGULA & HERBS**  
MINT, PARSLEY, TARRAGON, CHIVES, PECORINO, LEMON OIL

6

**BEET ROOT SALAD**  
MINT, ORANGE, PISTACHIO, CHILI VINAIGRETTE

8

**FUYU PERSIMMON SALAD**  
WHITE CHEDDAR, PECANS, PARSLEY, VANILLA VINEGAR

9

**BUTTERNUT SQUASH SOUP**  
BARLEY, BUTTERMILK, MAPLE, SAGE

8

**ROASTED BROCCOLI**  
CASHEW, CRÈME FRAICHE, OREGANO

8

**SWEET POTATO**  
URFA AND ALEPPO PEPPER, PICKLED RED ONION, THYME

8

**SPAGHETTI SQUASH**  
TOGARASHI, FETA, PARSLEY, OLIVE OIL, RADISH

9

**GRILLED CIABATTA TOAST**  
BRAISED FALL GREENS, RICOTTA, SAUSAGE, ALMONDS

12

PASTAS & GRAINS

**RISOTTO**  
CARNAROLI RICE, BUTTERNUT SQUASH, CHIVES

13

**YUZU KOSHO GREEN CURRY**  
JASMINE RICE, KOHLRABI, CILANTRO, COCONUT MILK

15

**RICOTTA GNUDI**  
YUZU, PARSLEY, OREGANO

16

**BRAISED BEEF SHORT RIB**  
RIGATONI, WHITE CHEDDAR, PARSLEY

18

**SMOKED LAMB RAGOUT**  
FREGOLA, BULL'S BLOOD BEET TOPS, ROASTED BEETS

21

**SPAGHETTI & CLAMS**  
MANILLA CLAMS, RIESLING, BUTTER, PARSLEY

23

FAUNA

**SMOKED DUCK BREAST**  
ACORN SQUASH, PICKLED PINEAPPLE, FALL GREENS

18\*

**ROASTED PORK TENDERLOIN**  
ROASTED TURNIP, APPLE BUTTER, BULL'S BLOOD GREENS,

PORK JUS

22\*

**LOCAL ROASTED CHICKEN BREAST**  
CELERIAC, ALMONDS, BROWN BUTTER, PARSLEY

28

**SEA SCALLOPS**  
FENNEL, APPLE, CIDER, RAISIN, CAULIFLOWER PUREE

28

**ORA KING SALMON**  
SPAETZLE, NAPA CABBAGE, RIESLING-MUSTARD SAUCE

29

**MOROCCAN SPICED LAMB LOIN**  
CHICKPEA-CAULIFLOWER SALAD, TAOUK, LAMB JUS

40\*

**BEEF TENDERLOIN**  
CREAMED SPINACH, ROASTED SWEET POTATO, VEAL JUS

42\*

**WE ENCOURAGE BOTH A COURSED DINING  
EXPERIENCE AS WELL AS SHARING OF DISHES.  
YOUR SERVER WILL BE HAPPY TO HELP SET THE  
PACE OF THE EVENING.**

PLEASE NOTE THAT 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS.