

TO BEGIN

TAPIOCA CRACKERS FENNEL SALT

6

ARANCINI

CARNAROLI RICE, PECORINO, OREGANO

8

FALAFEL

HERBS, TAHINI-GREEK YOGURT

8

SHIGOKU OYSTERS (1/2 DZN)

MIGNONETTE, YUZU GELEE, KAFFIR LIME OIL

18*

EGGPLANT CAPONATA

PECORINO CHEESE, ARUGULA

10

PEPPERONATA

WHIPPED RICOTTA, PARSLEY

10

CHICKPEA HUMMUS

ZA'ATAR, MUSHROOM, ALEPPO OIL

10

BREAD & DIPS

SELECTION OF ALL ABOVE

15

JUST THE BREAD

HOUSEMADE CIABATTA, BUTTER

5

FLORA

GREEN SALAD

BABY LETTUCES, APRICOT VINEGAR

6

BEET SALAD

MINT, ORANGE, PISTACHIO, CHILI VINAIGRETTE

9

SWEET POTATO

URFA & ALEPPO PEPPER, PICKLED RED ONION,

CRÈME FRAICHE, OREGANO

9

ASPARAGUS

POACHED EGG, SPRING ONION VINAIGRETTE, POTATOES

12

ARUGULA & HERBS

PECORINO & LEMON OIL

7

FRIED BRUSSELS SPROUTS

BLACK GARLIC MAYONNAISE, PICKLED RED ONIONS

9

ROASTED BROCCOLI

CASHEW, CRÈME FRAICHE, OREGANO

9

AVOCADO

GREEN GODESS, TOGARASHI, FETA CHEESE

9

FAUNA

CHEESEBURGER

ENGLISH MUFFIN, WHITE CHEDDAR, POTATO CHIPS

15*

PORK TENDERLOIN

APPLE BUTTER, FENNEL & APPLE SALAD, PORK JUS

28*

DUCK BREAST

HUMMUS, MUSHROOMS, ALEPPO PEPPER

30*

LOCAL ROASTED CHICKEN BREAST

WILD RICE, ARTICHOKE, ASPARAGUS

28

RUBY TROUT

RYE SPAETZLE, NAPA CABBAGE,

RIESLING – MUSTARD SAUCE

31*

BEEF TENDERLOIN

CREAMED SPINACH, 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.