



The Food

Mezze - Sfizi - Tapas (Hot/Cold)

Mediterranean Board Pane con tomate, Manchego, salchichon, sobresada, warm Castelveitranos olives, caramelized pistachios - \$28 (for 1)

Homemade Sundried Tomato Kalamata Olive Bread, Chive Butter - \$14

Deconstructed Bone Marrow Beef Tartare, Shaved Cured Egg, Fried Gherkin, Rustic Crostini - \$29

Roasted Butternut Squash Beetroot Salad, Hand torn Bufala di Mozzarella, Roasted Cashews, Basil, Hot Honey - \$27

Charred Cauliflower Salad, Red Onions, Pine Nuts, Pomegranate, Lemon Vinaigrette - \$21

Scallop Ceviche Tostada, Grapefruit Lime Gastrique, Pickled Jalapenos, Pink Peppercorn - \$29

Angus beef Albondigas, spicy smoked tomato sauce - \$27

Mushroom Stuffed Ravioli, Truffled Creme Cuite, Crispy Lardons - \$28

Pulpo a la Gallega Skillet, Housemade Chorizo, Papas Bravas, Caramalized Pearl Onions - \$32

Roasted Icelandic Cod, Sweet Corn Bread, Creole Crema - \$28

Spicy Lobster Avocado Kimchi Stack - \$28

“The Main” Wedge, Honey Garlic Tamari Glazed Pork Belly, Manchego Shavings - \$27

Cast Iron Argentinian Shrimp “al Pil Pil” - \$27

Char Siu Braised Nagano Pork Riblets, Sauteed Bok Choy, Green Onions, Miso Dressing - \$29

Burrata Flatbread, Rosemary Garlic Oil, Pistachio Pesto, Roasted Peaches, Rughetta, Balsamic Glaze - \$26

Tuna Poke Nachos, Macadamia Nuts, Wasabi Aioli - \$29

Dijon Herb Crusted “Opal Valley Farm” Lamb Chops, Gremolata, Lemon Roasted Grelots, Feta Crumble - \$36