



STARTERS

“GAZPACHO” - heirloom tomatoes, persian cucumber, purple bell pepper, tomato consommé \$14

FARM GREENS -sub edge farmed and foraged greens and flowers, toasted seeds, nasturtium vinaigrette \$12

YELLOWFIN TUNA “POKE” - shoyu, togarashi, scallion \$14.

HOUSE MADE BURRATA - heirloom tomato panzanella, marinated onions, taggiasca olives, basil seed caviar \$15

SUMMER MELONS - prosciutto di parma, sheep’s milk yogurt, 25 year balsamic \$16

MARINATED LITTLENECK CLAMS - potato horseradish espuma, garlic crumble, green tomato \$14

ON20 RICOTTA TORTELLINI - summer squash, brown butter crumble, australian winter truffle \$18

MAIN COURSES

75 DAY DRY AGED COTE DE BEOUF - slow cooked torpedo onion, shonkyu radish, “béarnaise gastrique” 75.

ROAST ROHAN DUCKLING - braised swiss chard, glazed kohlrabi, pickled white peaches \$32.

BERKSHIRE PORK CHOP - rainier cherries, pearl onions, pickled mustard seed, soubise \$26

PAN ROASTED MONKFISH - black olive mousseline, braised mustard greens, lardo \$28

PAN SEARED SEA SCALLOPS - toasted farro, chanterelle mushrooms, sweet corn nage \$29

CONFIT FILET OF ARCTIC CHAR - caraflex cabbage, horseradish crème fraîche, ruby beet velouté \$26

ROASTED EGGPLANT “CAPONATA” - blistered shishito pepper, pickled onion, golden raisins, spanish caper cream, pine nuts \$22

CHEF’S TASTING MENU

seasonal menu crafted daily

\$95./\$50. beverage pairing

*participation of entire table required

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*applicable taxes and an 20% service charge will be added to all checks