



## LUNCH

### STARTERS

“GAZPACHO” - heirloom tomatoes, persian cucumber, purple bell pepper, tomato consommé \$9

FARM GREENS -sub edge farmed and foraged greens and flowers, toasted seeds, nasturtium vinaigrette \$9

YELLOWFIN TUNA “POKE” - shoyu, togarashi, scallion \$12

HOUSE MADE BURRATA - heirloom tomato panzanella, marinated onions, taggiasca olives, basil seed caviar \$12

SUMMER MELONS - prosciutto di parma, sheep’s milk yogurt, 25 year balsamic \$14

LITTLENECK CLAMS - potato horseradish espuma, garlic crumble, green tomato \$12

ON<sub>20</sub> RICOTTA TORTELLINI - summer squash, brown butter crumble \$12

### MAIN COURSES

PETITE FILET OF BEEF - slow cooked torpedo onion, shonkyu radish, “béarnaise gastrique” \$22

ROHAN DUCKLING CONFIT - braised swiss chard, glazed kohlrabi, pickled white peaches \$19

BERKSHIRE PORK CHOP - rainier cherries, pearl onions, pickled mustard seed, soubise \$24

PAN ROASTED MONKFISH - black olive mousseline, braised mustard greens, lardo \$24

PAN SEARED SEA SCALLOPS - toasted farro, chanterelle mushrooms, sweet corn nage \$26

CONFIT FILET OF ARCTIC CHAR - caraflex cabbage, horseradish crème fraîche, ruby beet velouté \$19

ROASTED EGGPLANT “CAPONATA” - blistered shishito pepper, pickled onion, golden raisins, spanish caper cream \$17

**PLEASE ENJOY OUR MENU AS A 3 COURSE PRIX FIXE \$35**

\*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