

## DINNER 5PM – 9PM

### STARTERS

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**CHEF'S WHIM CEVICHE** 16   
housemade > local catch > daily preparation

**SWEET POTATO GNOCCHI** 17   
maitake mushrooms > parmesan > sage  
bread crumbs

**BUFFALO CAULIFLOWER** 12    
cauliflower > buffalo sauce > blue cheese

**STEAK TARTARE** 17  
steak vinaigrette > house pickles > sunny quail egg  
grilled country toast

**SPICY SHRIMP** 17  
coconut milk > chili > grilled country toast

**SEARED DIVER SCALLOP** 20  
white anchovy bagna cauda > beets > pistachio  
preserved green onion

**P.E.I MUSSELS** 22  
salsa roja > garlic aioli > chorizo > grilled baguette



**THE GIANT MEATBALL** 14   
chimichurri > pepper relish > polenta

**CHAR-GRILLED OCTOPUS** 17  
kung pao cucumbers > shisito peppers > ponzu



**CHEESE & CHARCUTERIE** 25  
chef's daily selection



### SOUPS & SALADS

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**PUMPKIN SOUP** 12    
heirloom pumpkin > whipped ricotta > pepitas  
grain salad

**SPICED PEAR & KALE** 14   
candied walnuts > romaine > blue cheese  
balsamic dressing

**QUINOA & BEETS** 15    
basil > arugula > sunflower seeds > roasted beets  
dried cherries > charred broccoli > tahini vinaigrette

**MARKET GREENS** 16    
salanova lettuce > raw shaved garden vegetables  
cherry tomatoes > citrus vinaigrette

**CLASSIC CAESAR** 15  
pecorino > croutons > white anchovy  
garlic dressing



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 EATSEASONS

#REASONSTOSEASONS

### MAINS

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**VEAL & PORK BOLOGNESE** 29  
house-made tagliatelle > cherry tomato > pecorino

**SKUNA BAY SALMON** 34  
earl grey currants > almonds > arugula  
curry emulsion > charred cauliflower

**JIDORI ORGANIC CHICKEN** 28   
pan jus > baby carrot > whipped yukon potato

**GRILLED AHI TUNA** 42  
line-caught > heirloom squash > persimmon chips  
spiced foam > pomegranate vinaigrette

**CHEF'S LOCAL VEGETABLE PLATE** 18   
weekly farmer's market hand selection

**PAN SEARED SWORDFISH** 36  
line-caught > charred broccoli & peppers  
tomato conserva > mojo de ajo

**7oz PRIME PETIT FILET** 36   
sautéed green beans > veal demi > smoked butter

**12oz PRIME NY STEAK FRITES** 42  
striploin > mesclun > chimichurri > fries

**SHORT RIB OSSO BUCO** 48  
pumpkin puree > spaghetti squash > pepitas  
cilantro

**12oz KALBI PORK CHOP** 37  
coconut braised greens > roasted turnips  
sunchoke kimchi

### SIDES

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**MAPLE BOURBON CARROTS** 8  

**SAUTÉED MUSHROOMS** 8  

**BROCCOLINI** 8  

**WHIPPED YUKON POTATO** 8  

SPLIT CHARGE FOR MAIN ITEMS 5

18% SERVICE CHARGE INCLUDED FOR PARTIES OF 6 OR MORE

Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness

 VEGETARIAN |  GLUTEN FREE |  RAW

Chef de Cuisine | James Waters