



MONKEY BREAD

6

HOT AND COLD

MARKET VEGETABLES  
VARIATIONS, THOUSAND ISLAND

19

PACIFIC CRAB

CUCUMBER, KUMQUAT, THAI BASIL, FRESH WASABI

16

EGG

CHICKEN WING, POTATO, ARTICHOKE BARIGOULE

22

PASTA

CAPPELLACCI

BLACK TRUMPET, FENNEL POLLEN,  
MARCONA ALMONDS, AGED GOUDA

26

BUCATINI

BLACK GARLIC, DUNGENESS CRAB,  
MAITAKE, CHILI

38

RIGATONI

GREEN GARLIC, FENNEL SAUSAGE,  
CHARRED ASPARAGUS, LOVAGE

28

MANDOO

LOCAL MUSHROOM

CRISPY TRUMPETS, PORCINI VINEGAR

13

SALTED HALIBUT

ROASTED POTATO BROTH, PARSLEY, LEMON

16

PORK AND SPRING ONION

BLACK GARLIC VINEGAR, PEPPERONCINO OIL

14

ENTREE

CABBAGE

CAULIFLOWER, EGG YOLK,  
PRESERVED BLACK TRUFFLE

25

TURBOT

LEEKS, HEARTS OF PALM,  
BLACK VINEGAR

34

CRISPY POUSSIN

PEAR, BUTTERMILK,  
GOCHUJANG CARAMEL

34

SPRING PASTA TASTING MENU 85

CHEF'S GRAND TASTING MENU 145

EXECUTIVE CHEF CHRISTOPHER CIPOLLONE

PROPRIETOR SIMON KIM