GARDEN

SCALLOP CEVICHE* 16
apple, fennel, crispy shallot, yogurt

WINTER GREENS SALAD 14
persimmon, sunchoke, chestnut butter

BURRATA 17
winter citrus, sesame, chamomile, radish

WHITE SWEET POTATO 13
sunflower seed, apple, miso & brown butter vinaigrette

ROASTED MAITAKE MUSHROOM 16
sunflower seed granola, hoja santa, oat porridge

BRAISED WHITE BEAN & PARMESAN* 13
egg yolk, endive, black pepper

COMFORT

FRIED STEAM BUNS 11
avocado, everything spice, seaweed

DITALINI PASTA* 14
broccoli, pine nut, egg yolk, horseradish

CRISPY RICE* 16
bacon, black pepper, haricot verts, crab

TORTELLONI & BURGUNDY TRUFFLE 17
soft-cheese, braised greens, local butternut squash, pecan & sourdough

MAFALDINI 16
champignon sauce, pearl onion, parmesan

PROTEIN

BUTTER ROASTED COD * 25
caper, wheatberry-oyster mushroom pilaf, soubise

BRAISED RABBIT & SAUSAGE 24
winter vegetables, sorrel, black pepper tuile

HERB ROASTED STUFFED CHICKEN 30
mustard crème, braised cabbage, brown butter jus

NEW ZEALAND VENISON * 28
beet, prune, sausage stuffed filo pastry

PEELER RANCH WAGYU BURGER & SALAD* 17
whipped aligot potato, pickle, caramelized onion, mayo
add bacon 3
add substitute handcut fries 4

MESQUITE GRILLED PORK PORTERHOUSE* 47
verjus glaze, pear, creamed mushroom, espelette

TO SHARE
25 OZ PEELER RANCH WAGYU RIBEYE* 78
charred broccoli with boquerones vinaigrette
crispy yukon gold potatoes, horseradish sauce