

# STARTERS

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## HOUSEMADE PICKLES 5

*assorted organic vegetables*

## STEAMED EDAMAME 5

*fleur de sel*

## WEST COAST OYSTERS\* 2.50 per oyster

*choice of: thai chili & lemongrass gelée,  
mignonette or spicy rooster cocktail sauce*

## SALMON SKIN TACOS\* 8

*salmon belly tartare, tabiko, smoked shishito  
peppers, micro cilantro*

## AHI TUNA TARTARE\* 12

*jalapeño tapioca crisp, sesame seeds, chili citrus  
oil, diced jalapeño, micro cilantro*

## POACHED BRAEBURN APPLE SALAD 9

*mesclun greens, shaved fennel, dried cranberries  
candied pecans, apple cider vinaigrette*

## SMOKEY HEIRLOOM BEET SALAD 11

*golden & red baby heirloom beets, citrus & goat  
cheese yogurt, spiced walnuts, black radish  
beet dust, watercress*

## FRIED BEEF CRISPS 6

*thai chili tajin dust, chili lime sauce*

## VIETNAMESE IMPERIAL ROLLS 9

*duroc pork & shrimp, pickled heirloom carrots  
ninja daikon, yellow frisee salad*

## BAO SLIDERS 9

*2 housemade pork sausage, fried quail egg  
crispy shallot, fresh herbs, jalapeño aioli  
add extra slider 4*

## CRISPY MEDITERRANEAN OCTOPUS 11

*spanish baby octopus, pickled bird eye chili  
purple basil vadouvan sauce*

## SPICY CHICKEN WINGS 10

*3 whole chicken wings, black garlic, tamarind  
sauce, fresh spring onion  
add extra wing 3*



*Executive Chef: Jamie Tran*

## ENTRÉES

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## VEGAN RED CURRY LENTILS 15

*heirloom carrots, toasted beluga lentils*

## BRAISED DUROC PORK BELLY 19

*creamy cauliflower puree, sautéed kabocha  
squash, crispy pig ear salad*

## FRIED WHOLE RAINBOW TROUT 19

*sautéed rainbow swiss chard, steamed jasmine  
rice, ginger & rice wine vinegar sauce*

## PAN SEARED SCOTTISH KING SALMON 23

*sautéed hen of the woods & beech mushrooms  
forbidden rice, shaved fennel, tomatillo sauce*

## SPICY VIETNAMESE CURRY CHICKEN 18

*braised chicken thigh, beluga lentils  
roasted marble potatoes, heirloom carrots*

## SLOW COOKED SHORT RIB 22

*creamy white organic Anson Mills polenta  
sauteed turnip greens, poached Asian pears*

## 8 oz. GRILLED CREEKSTONE FLANK STEAK\* 25

*roasted cipollini onions, sauteed broccoli rabe  
black peppercorn au jus, steamed nishiki rice*

## 8 oz. GRASS FED RIBEYE\* 31

*scallion chimichurri, roasted sunchokes  
brussels sprouts leaves, kimchi sauce  
sunchoke croquette*

\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk  
may increase your risk of foodborne illness