

SUMMER MENU

July 2024

Focaccia & Spreads 8 | Still / Sparkling 6 | Daily Cocktail 15 | House wine 15

APPETIZERS

Hummus *Served with Pita Bread and Olives, Spicy Zhug Optional*

Lamb Sambusak Roasted Cherry Tomato, Spicy Zhug, Tahini, Chickpea, Olive Oil | 24

Sabich Eggplant, Potato, Egg, Tahini, Pickels, Tomato, Parsley, Olive Oil | 22

Beef Prime Ground beef, Mushrooms, Tahini, Parsley, Olive Oil | 26

Lamb Spareribs White Asparagus, Green Garlic, Hazelnuts, Demi-Glace | 38

Qatayef Duck, Peking Duck Sauce, Persian Lemon, Japanese Seaweed | 36

Duck Gnocchi Cauliflower cream, Spinach, Semi-dried Tomatoes | 38

Sweetbreads Lahuh, Avocado, Tomatoes, Herbs, Demi-Glace | 32

Chicken Tempura Dark chicken, sweet green chili, Garlic | 28

Roasted Fish Kalamata Olives, Eggplant, Garlic, Shallot, White Wine | 25

Cauliflower Eggplant, Tahini & Date Honey, Pangritata, Pomegranate Molasses | 26

RAW

Beef Tartar Egg Yolk Confit, Roots, Bell Peppers Vinaigrette, Charcoal Onions | 32

Bruschetta Carpaccio Olive Oil Brioche, Truffle, Balsamic, Onion, finger lime | 28

Tuna Tartar Ahi, Tomato Consommé Blanket, Cherry Tomato, Olive Oil Powder | 32

Salmon Sashimi Ponzu, Asian Aioli, Daikon, Wild Rice, Nuri Powder, Tuile | 25

SALADS

Green Leaves Celery, Endive, Radish, Citrus Vinaigrette, Cashew Cream | 28

Beetroots Garden Horseradish, Hazelnut & Almond Soil, Tzatziki | 32

Niçoise Tuna in sesame, String Beans, Kalamata, Soft-boiled egg, Vinaigrette | 38

Summer Salad Cucumber, Radish, Tomato, Carrot, Crotons, Summer Vinaigrette | 25

SOUP

Earthapple Sunchoke, Acorn, Chives, Macadamia Nuts, Daikon, Truffle, Grissini | 24

Vichyssoise Creamy Smoked Potato, Onions, Green Oil, Chives | 15

KIDS FRIENDLY

Pasta Tomatoes Spaghetti in tomato sauce | 32

Chicken & Fries Crispy Chicken Tenders, Seared Fries, Tomatoes dip & Aioli | 36

* Complimentary House Bread and Tap Water | ** 20% Gratuity will be added to all checks

SEARED

[recommended to share]

Rotolo Pasta & Spinach Fondue, Tomato Sauce, Celery Bechamel, Pangritata | 35

PULLED BRISKET Additional | 13

Jerusalem Eggplant Tahini, Date Honey, Pine Nuts, Pomegranate Molasses | 28

Served With Za'atar Manakish Flatbread.

PULLED BRISKET Additional | 13

Pulled Flatbread Beef, Mushrooms, Caramelized Onions, BBQ-style sauce | 38

Chicken Honey, Soy, Lemon, Spinach, Mashed Potato | 52

Beef Fettuccine Mushrooms, Spinach, Shallot, Cauliflower Cream, Honey | 48

Over Night Smoked Beef, Organic Roots, Thyme, Basil & Chili Oils, Celery Foam | 82

Bone-In Asado Black Truffle, Potato Gratin, Sweet Potato Puree, Demi-Glace | 79

Salmon Mushroom Dim Sum, Pumpkin Puree, White Asparagus, Ponzu | 54

Tuna Steak Marinade herbs, garlic, olive oil | 53

Oyster steak Celery Root Puree, Caramelized Onions, Sweet Potato | 76

Hanger Steak Beer Brine, Onion Potato, Shimeji, Onion & Turmeric Cream | 75

Ribeye USDA prime, wet-aged, 45 days | 78

Chimichurri Skirt Steak Onion Potato, Shimeji, Onion & Turmeric Cream | 74

Lamb Chops Sweet Potato, Carrots, Demi-Glace, Fruits Salsa, Green Pangritata | 98

Boneless Ribeye 20oz USDA prime, wet-aged, 45 days | 98

Bone-in Ribeye 30oz USDA prime, dry-aged, 45 days | 128

Butchers' Table Selection

Enjoy a complimentary glass of house wine with your Butchers' Table Selection.

Available weights and prices vary daily, please ask your server for today's selection

Cowboy Cut Ribeye

Bone-in Ribeye

Prime 45-Day Dry-Aged

Roasted Bone Marrow

Charcoal Potato Bechamel

Ribs Selection VIP

Lamb Chops

Back-Ribs

Boneless Ribeye

Prime 45-Day Wet-Aged

Roasted Bone Marrow | Charcoal Potato Bechamel

Fries Tomato dip, Truffle Aioli | 15

Greens Asparagus, String Beans, Zucchini, Cauliflower Puree | 18

Pomme Noisette Tomato dip, Garlic Aioli | 16

Mushrooms Shimeji, Portobello, King Oyster, Cremini | 21

Bone Marrow Bruschetta, Citrus Nuts Salsa | 22

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