

FRENA | 9

pistachio butter, pickled peppers, olives (v)

HALLOUMI BITES | 12

trio of olives (v)

BEYOND GREEN SALAD | 16

7 greens & herbs, crispy buckwheat, parsley cream, pickled peppers & onions, blossom dressing (v)

GREEK SALAD | 16

cucumber, roma tomato, cherry tomato, shallot, pistachio whipped feta (v)

EGGPLANT CARPACCIO | 18

red onion, jalapeño, tomato purée, pine nuts, myzithra cheese (v)

HAMACHI CRUDO* | 25

persian lime powder, calabrian chile, osetra, blood orange

TUNA CARPACCIO* | 22

eggplant cream, capers, dried garlic, yuzu oil

OCTOPUS | 25

romesco, bish bash, bruléed onion, chives

GRILLED WILD MUSHROOMS | 30

mojo rojo risotto, grey oyster mushroom, almonds (vg)

TIGER SHRIMP | 55

arak beurre blanc, garlic, tarragon, thyme, frena

CRAB SQUID INK LINGUINI | 36

sambal butter, chives

SEARED BRANZINO | 50

tomato gazpacho, dill oil, fennel, shallot, kalamata olive

ROBATA GRILLED HAMACHI | 55

artichoke & pea risotto

LAMB CHOPS* | 60

cauliflower & sunchoke skordalia, pearl onion

DENVER CUT* | 42

thinly sliced, corn mamaliga

FILET MIGNON* | 55

peppercorn sauce, morel mushrooms, chives add foie gras +15

OSETRA CAVIAR | MKT

1/2 oz

OYSTERS ON THE HALF SHELL | 15

Thursday to Saturday

1/2 dozen, beet horseradish, kolrabi & lemon mignonette

HUDSON VALLEY FOIE GRAS | 15

2oz, grade "A"

FRIES | 12

lemon zest, parmesan, parsley (v)

BUTTERNUT SQUASH | 14

sour cream, aleppo pepper (v)

GRILLED BROCCOLINI | 14

frena crumb, tzatziki (v)

