

A TASTE OF THE CHEF'S IMAGINATION

BITES TO SHARE

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| OLIVES GREEN CERIGNOLA KALAMATA MEDITERRANEAN HERBS & SPICES | 8 |
| CHILI-LIME TRAIL MIX PEANUTS CORN NUTS MINI PRETZEL CORN STICKS | 8 |
| QUESO FUNDIDO CHORIZO SALSA MACHA TOMATILLO PICO FLOUR TORTILLAS | 20 |
| SUN-DRIED TOMATO HUMMUS | 16 |
| CILANTRO MINT PESTO SMOKED CHILI OIL ZA'ATAR PITA | |
| PERUVIAN WHITE BEAN HUMMUS | 22 |
| CONFIT WAGYU BRISKET DUKKAH PICKLED VEGETABLES PITA | |
| BABAGANOUSH SPICED LAMB PINE NUTS POMEGRANATE MINT PITA | 22 |
| GOCHUJANG DEVEILED EGGS TROUT ROE GOCHUJANG DUST MICRO CILANTRO | 16 |
| TUNA SASHIMI CROQUETTES KIMCHI CRISP | 22 |
| JAMON IBERICO HAM CROQUETTES FIG JAM | 18 |

TACOS

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| MAITAKE MUSHROOMS SALSA MACHA VERDE CRISPY LEEKS | 22 |
| AL PASTOR AHI TUNA CHARRED PINEAPPLE SALSA GUACAMOLE | 26 |
| OCTOPUS SQUID INK SOFRITO CHORIZO AIOLI PICKLED CARROTS | 26 |
| PORK CARNITAS FIG-TRUFFLE HONEY SALSA VERDE CHICHARRÓN CRUMBLE | 24 |

SWEET FINALE

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| CORN CAKE BANANA ICE CREAM PUFFED SORGHUM | |
| FLAN CARAMEL POPCORN | |
| MEX TIRAMISU CAFÉ DE OLLA GOYA MARÍA MASCARPONE | |
| ICE CREAM AND SORBETS A SELECTION OF ICE CREAMS AND SORBETS | 5 PER SCOOP |

SAY CHEESE!

*A CURATED JOURNEY OF ARTISAN CHEESES FROM ACROSS THE GLOBE,
EACH WHEEL AND WEDGE TELLS A STORY OF PLACE, TRADITION, AND CHARACTER.
SERVED WITH A SELECTION OF JAMS, CRACKERS AND FRUITS*
SELECTION OF 3 FOR 34 | 5 FOR 52 | 7 FOR 68

EXCELLENCE | FROMAGER D'AFFINOIS | FRANCE | 14 DAYS | COW | P

LUSCIOUS AND BUTTERY, FROMAGER D'AFFINOIS IS A MORE DECADENT VERSION OF BRIE. A TRUE CROWD PLEASER, WITH ITS THICK, SILKY TEXTURE AND SWEET, MILKY FLAVOR.

CYPRESS GROVE TRUFFLE TREMOR | USA | 5 WEEKS | GOAT | P

THE RESULT IS LEMONY, MINERALLY, AND TRUFFLY AND IRRESISTIBLE.

MANCHEGO | ARTEQUESO | SPAIN | 8 MONTHS | SHEEP | R

A FIRM, NUTTY SHEEP'S MILK CHEESE WITH GRASSY NOTES, AGED FOR A RICH, BUTTERY FINISH.

ALP BLOSSOM | AUSTRIA & GERMANY | 7 MONTHS | COW | R

THE WHEELS ARE MOVED TO A CAVE AT KAESKUCHE IN BAVARIA AND COATED IN A COMBINATION OF DRIED EDIBLE FLOWERS & HERBS PULLED FROM THE SURROUNDING ALPINE MEADOWS.

STOCKINGHALL CHEDDAR | USA | 12 MONTHS | COW | P

AFTER WHEELS, FRESH FROM CORNELL UNIVERSITY, ARRIVE AT OUR CHEESE CAVE AT A WEEK AND A HALF OLD, THEY'RE WRAPPED IN CHEESE CLOTH, RUBBED IN LARD, AND ALLOWED TO SIT AND AGE. THE CHEESE THAT EMERGES IS BOTH CRUMBLY AND FUDGY.

PARMIGIANO REGGIANO 5 YEARS | ITALY | 60 MONTHS | COW | R

GIORGIO AND GIANLUCA FEED THE COWS A VERY SPECIAL AND SPECIFIC DIET CONSISTING MOSTLY OF CORN FLAKES, ORZO, OATS, DRIED FAVA BEANS AND SOY, PROVIDING A RICH, FLAVORFUL SUPER MILK THAT ACCENTUATES ALL THE GOODNESS OF WHAT PARM CAN BE. AND THAT IS: A BARRAGE OF SWEET, SALT, SPICE, AND NUTTINESS; THAT BUTTER, THAT LITTLE CRUNCH, THAT CARAMEL FINISH.

SMOKY BLUE | USA | 3 – 9 MONTHS | COW | P

THE WORLD'S FIRST SMOKED BLUE CHEESE, BY COLD SMOKING OVER LOCAL OREGON HAZELNUT SHELLS. THE CREAMY, MILKY BLUE THEN TAKES ON A RICH ESSENCE OF ROASTED NUTS AND FIREWOOD, AS WELL AS A SWEET CARAMEL FLAVOR AND NOTES OF FRESH CREAM. BALANCED AND COMPLEX.

EPOISSES | BURGUNDY, FRANCE | 5 WEEKS | COW | U

MADE IN THE SMALL TOWN OF ÉPOISSES, FRANCE, SINCE THE 1700S. IT IS HIGHLY PRIZED FOR ITS INTENSELY CREAMY INTERIOR AS IT IS FOR ITS PROFOUND BARNYARD AROMA. THE RICH, SILKY CHEESE IS LADLED INTO SMALL WOODEN FORMS AND DRY-SALTED, THEN WASHED WITH WINE FOR SEVERAL WEEKS AND FINISHED WITH BRANDY.

U UNPASTEURIZED | P PASTEURIZED | R RAW