

Dinner

SNACKS

Luke's Small Goods Sourdough + Housemade Butter	8
Shrimp Dumplings ponzu dashi, crispy chill sauce, sesame, green onion	10
Wild Boar Tacos wild boar cochinita, habanero, pickled onion	13
Raw oysters » ***minimum 3 per order	3 per

SMALL PLATES

Charcoal Grilled Baby Romaine Salad fried oysters, crispy pork crumble, sea truffle caesar dressing	16
Escargot Toast parsley emulsion, crispy garlic, bone marrow	14
Mushrooms red finger chili sauce, black garlic, puffed wild rice, horseradish	18
BBQ Beef Tongue chili crisp, green beans, spicy peanuts, mint, cilantro	16
Shrimp Toast red curry, Luke's Small Goods milk bread, cilantro	16
Beef Tartare green olive, pepperoncini, manchego, Luke's Small Goods baguette	15
Brussels Sprouts yuzu kosho, kewpie, tamari, rice vinegar, scallion, sesame	14
Aged Duck Breast pipian rojo, pommes Anna, avocado crema	22
Octopus Aglio e Olio nduja, straciatella, black spaghetti	18
Xi'an Noodles hand pulled noodle, maitake, chilli oil, charred cabbage, sweet soy, crispy shallot	16
Lamb Agnolotti smoked chestnut and celery root cream, fresh shaved black truffle	20
Kale Gnudi smoked ricotta, comté, black trumpet, maitake, brown butter, miso squash purée, pistachio	15

DESSERTS

Cheese + Sous Voile chèvre grand affineur, Luke's Small Goods baguette, 1oz Bellbird Spring Sous Voile » for one	15
Pot de Creme Crunch dark chocolate, sponge toffee, sea buckthorn, white chocolate	12
Donut raspberry glaze, cream sherry, foie gras	12

**Some dishes contain nuts, dairy, gluten, fish, & shellfish. Please let us know about any allergies.