

Dinner

SMALL PLATES

Luke's Small Goods Sourdough + Housemade Butter	8
Raw oysters	3 per
» ***minimum 3 per order	
Shrimp Cocktail	16
habanero and herb cocktail sauce	
Shrimp Dumplings	18
ponzu dashi, kimchi, kewpie, crispy garlic, sesame, green onion	
Charcoal Grilled Baby Romaine Salad	16
fried oysters, crispy pork crumble, sea truffle caesar dressing	
Wild Boar Tacos	14
wild boar cochinita, habanero, pickled onion	
Scallops	25
corn, tamari, grilled shishitos, nori	
Mushroom Toast	18
Luke's Small Goods sourdough, red finger chili sauce, black garlic, puffed wild rice, horseradish	
BBQ Beef Tongue	16
chili crisp, green beans, spicy peanuts, mint, cilantro	
Beef Tartare	15
green olive, pepperoncini, manchego, Luke's Small Goods baguette	
Fiddleheads	16
yuzu kosho, buratta, tamari, rice vinegar, scallion, sesame	
Fogo Island Turbot	25
7 day dry aged, charcoal grilled, crispy skin, roasted bone dashi cream, hakurei turnip and greens, basil oil	
Octopus Aglio e Olio	18
nduja, straciatella, black spaghetti	
Xi'an Noodles	16
hand pulled noodle, maitake, chilli oil, charred cabbage, sweet soy, crispy shallot	
Gnudi	18
smoked ricotta and asiago, black summer truffle, morels, asparagus, peas, nettle purée	

DESSERTS

Pot de Creme Crunch	12
dark chocolate, sponge toffee, sea buckthorn, white chocolate	
Black Sesame Cake	12
strawberry swiss buttercream, rhubarb coulis	
Cheese + Sous Voile	15
chèvre grand affineur, Luke's Small Goods baguette, 1oz Bellbird Spring Sous Voile	
» for one	

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