

M E N U

STARTERS

blistered shishito peppers

yuzu kosho / quinoa crunch / micro cilantro

ahi tuna crudo

tequila compressed watermelon / aji amarillo / avocado / plantain

DINNER

grano arso “burnt wheat” cavatelli

charred jalapeno dressing / brown-butter pangratatto / aged parm / thai basil

bone-in pork chop

peruvian pepper sauce / grilled green onion / cilantro

ember roasted summer squash

caper-raisin vinaigrette / garlic crispies / cherry tomato / garden herbs

smashed fingerling potato hash browns

lemon / italian olive oil / smoked sea salt

DESSERT

hearth roasted almond panna cotta

summer cherries / almond oil / sea salt / strawberry mint



A S H