

confections

canelé de bordeaux 4
chocolate mousse, sorbet & black sesame caramel 8
lynoaken apricot sorbet, mint oil 5
apple fritters a la mode 10
burnt basque cheesecake 9

tipico single origin espresso (café pulcal, guatemala)
double shot 4
americano 4
latte or cappuccino 6

*decaf available

kilogram tea 4
earl grey
jasmine ginger peach green
chamomile
herbal lemongrass & hibiscus



snacks

roast chicken potato chips	5
add bibby's buffalo cashew dip	9
pickly stormy bay oyster, cucumber horseradish	4/pc
spanish anchovy, pan con tomate	4/pc
smoked pork rilette finger sandwich, maple sherry vin, mustard	3.50/pc
watermelon radishes, citrus lovage butter	6
fire cider pickled mussels	5
pommes darphin, choucroute garni pate	8
onion soup arancini	12
trout caviar, hush puppies, sour cream & onion crème fraîche	26/1oz
plates, ascending in size	
summer squash toast, blossom ricotta, summer herbs	9
roasted plato dale beets, crème fraîche, rose hip, nasturtium	10
farmer tomato bisque, garlic & herb spread, swiss cheese-it, oles tomato	13
plato dale beef carpaccio, braised carrot, malt vin, alpine sbrinz	14
roasted caraflex cabbage, caesar-ish bagna cauda, parm	13
roasted romanesco, sunflower seed, white molé	12
squid ink gnocchi, calamari & jimmy nardello pepper ragout	25
farfalle, escargot, shishito, garlic butter, hazelnut	26
marinated & roasted sturgeon, acorn squash, braised greens, apple & rye	35
roasted rock fish, beluga lentil stew, oles kale, 'nduja vinaigrette	28
plato dale chicken leg, duck farci, leek & flat 12 mushroom ragout, cognac & chestnut jus	27
denver steak, kohlrabi & potato salad, sweet pepper, mushroom, hollandaise	28
confit lamb shoulder, hakurei turnip, chile garlic honey	30
filet mignon, "kung pao" cracked potatoes	48
smoked pork belly, spaghetti squash risotto, mustard green pesto, savory apple brown butter	34