

elements

to begin

***tuna tartare** | 24
toasted pine nuts | scallion
cucumber | ginger

***beef carpaccio** | 23
black truffle | walnut | celery
preserved lemon | aged parmesan

***island creek oysters**
1/2 dozen ^{GF} | 26
mignonette | lemon

***old bay poached shrimp** ^{GF} | 19
cucumber | cocktail sauce | lemon

charred edamame ^{GF V} | 9
togarashi | lime | sea salt

appetizers

elemental soup | 14
seasonal | fresh | inspired

hudson valley foie gras | 27
monkey bread | salted caramel
candied quince

escargot potpie | 24
bloomsdale spinach | garlic confit
maitake mushrooms | soy caramel

daikon & honeycrisp apple salad ^{GF V} | 16
marcona almonds | shaved sprouts
manchego | pomegranate vinaigrette

carrot & millet pot stickers ^V | 12
scallion | sesame | yuzu | coriander

roasted oyster rockefeller | 21
chinese sausage | hijiki | spinach

farmers market salad ^{GF V} | 14
shaved vegetables | japanese cucumbers
artisan greens | sesame vinaigrette

fiery calamari | 16
thai basil | pepperoncini
miso scallion vinaigrette

***kimchee pork belly** | 16
green onion grits | fried egg
bbq chicharones

blistered shishito peppers ^V | 14
crispy garlic | sesame | soy

entrées

hoisin braised short ribs | 46
forbidden fried rice | wasabi crema
chinese broccoli | radish & scallion salad

***dayboat pacific swordfish** | 42
snap pea & farro risotto | sage
spiced carrot coulis | pumpkin seed gremolata

grilled eggplant summer rolls ^V | 26
toasted pine nut cous cous | tempura vegetables
piquillo pepper sauce

lobster carbonara | 55
maine lobster | udon noodles | pancetta
parmesan cream | tomato jam

***double bone kurobuta pork chop** | 44
brussels sprouts & bacon
5 spice hoisin glaze

***miso glazed salmon** | 39
soba noodles | ginger | snap peas
shiitake mushrooms

free range petaluma chicken ^{GF} | 31
whipped celery root | bloomsdale spinach
pancetta bacon | cipollini onion jus

***maple leaf farm's duck** | 42
coffee spice | butternut squash | king trumpets
chinese broccoli | zinfandel syrup

***bacon wrapped filet of beef** ^{GF} | 46
balsamic onion | trumpet mushrooms
blue cheese | whipped potatoes

sides

brussels sprouts & bacon | 14 **rock shrimp sticky rice** | 14

charred asparagus & yuzu hollandaise ^{GF V} | 14

GF | gluten free

V | vegetarian

*upon request our chefs will prepare vegan and/or gluten free dishes. 20% gratuity will be added to parties of six or more.

*meat, fish & eggs cooked to order; items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illnesses especially if you have certain medical conditions. 10.1.17