

FINE PALATE

~Tapas Style~

Small Plates

Oysters \$2.50ea

"Chefs Style" or raw served with cocktail and mignonette

Live Diver Scallops \$7 (when available)

Steamed with ginger, green onion

Ramen \$10

House made hand drawn noodles, clarified shoyu broth, vegetables, mushrooms, pork

Pork Belly \$12

"Nagasaki" style Japanese cured pork belly, karashi kimchi

"Bouillabaisse" \$18

Fish and shellfish stew originating in port city of Marseille

Harissa \$15

Daily line caught fish, harissa curry broth

Hand made Burrata Pickled Green Tomatoes \$14

Hand-made cheese, house pickled green tomatoes, 100 year old balsamic

Buffalo Tartare M.P

Hand cut, raw loin of buffalo, Dijon mustard, capers, egg yolk, "Larousse Gastronomique" style

Octopus \$15

Spanish Octopus braised and seared, sun choke, yuzu kosho, olives, fennel

Thai Coconut Curry \$19

Daily shellfish with Lemongrass, Jasmine rice

~Pasta~

European Style Primo Piatto

Tagliatelle \$14

House-made pasta with basil, garlic and San Marzano tomatoes

Agnolotti \$19

Exotic foraged mushrooms filled house-made pasta, duck confit, Calabrian Chili

Gnocchi \$16 (gluten free)

Edamame, potato gnocchi, butternut squash broth

Black Truffle Mac & Cheese M.P

Fregola Sarda in a creamy Mornay cheese

~Garden~

From the Chef's garden

Japanese "Pizza" \$11

"Okonomiyaki" what you like topping: mushrooms; caramelized onions; tomato

Olives and Pickled Vegetables \$9

Summer vegetables chopped with house marinated olives

Garden Salad \$9

Daily fresh greens and vegetables from the chef's garden

White Truffle Risotto M.P

Northern Italian Carnaroli rice with white truffles from Piedmont

Shishito Peppers \$9

Tempura peppers, Asian sausage, house made Thai Chili

Autumn Vegetable Soup \$9

Local autumn vegetables

Mushrooms \$12 (changes daily)

Roasted foraged mushrooms

Artichoke Hearts and Fennel \$12

Confit of whole fennel, steamed artichoke hearts, Nam Prik Noom

~Large Plates~

Jidori Hen \$24

Roasted crown of Hen, Okinawa potatoes, herb jus

Kamameshi "Japanese Paella" \$24

Kettle rice with shellfish, greens, Asian Sausage

Roasted Pork Chop \$25

Duroc pork rib chop, apple mostarda, mulled wine jus with braised escarole

Roasted Duck M.P

Roasted glazed duck breast, Garam Masala demi, Kabocha squash

Whole Fish M.P

Fermented black bean and ginger sauce

Piedmontese Ribeye/Buffalo Ribeye M.P (when available)

Farm Raised, Bone-in hand cut 40-day dry aged 29oz Ribeye, served with potato puree

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have a medical condition