

CAMPFIRE DINNER

Gathering around a fire to share good food and drink with friends... as far as we're concerned, there are few things better in life. We created this place to celebrate that spirit of the campfire with you. Thanks for being here.

raw oyster hibiscus mignonette. each/half dozen	3/16
ceviche "tiger's milk". cilantro. avocado. onion. cucumber	13
beef tartare truffle. garden nori. enoki. pickled mustard seed	14
char grilled oyster thai bird chili. kosho. yuzu. cucumber. two/four	7/14
smoked & cured fish board market fish. seasonal accoutrement	22
squid a la plancha hummus. salsa verde. calabrian chili	13
pate chicken liver. port wine. blueberry. toast	14
roasted beet panna cotta. almond butter. beet greens. carrot. apple	9
grilled brassica korean chili vinaigrette. burrata. yeast	10
wedge salad cabbage. turnip. mushroom. bonito. quinoa furikake. tamari	12
gnudi ricotta. carrot. pesto. brittle	11
roasted broccoli chermoula. lime. candied peanut	12
blistered wax bean market fish. soft boiled egg. olive. shallot	14
roasted leek asian pear. quinoa. saffron. chili tahini. pepita	10
sprouted porridge bread whole wheat. rye. sea salt. butter	7
seabass wild rice. heirloom tomato. sofrito. orange. curry. chicharrone	27
roasted whole fish gigante beans. spring onions. lemon. artichokes	28
seafood pozole verde radish. avocado. tomatillo. hominy	22
pork chop cherry. alliums. mustard	26
cavatelli corn. fava beans. avocado. tomato	22
smoked duck citrus. gremolata. farro. carrot. almond. cocoa	26
american wagyu potato rosti. yu choy. garlic. horseradish	29
smoked & grilled ribeye for two (42oz) seasonal accompaniment	78
roasted boneless jidori chicken for two oaxaca cheese. serrano ham. chimichurri . .	58
yes, we have s'mores graham. salted caramel chocolate. mallow	11
layer cake coconut. passionfruit. raspberry.	8
camp feast let our kitchen cook for you. entire table participation required* . .	65/pp

*available until 9pm. max of 6 guests.