



COLD APPETIZERS

Union Square Market Bonito Salad \$26
Market seasonal salad

Heirloom Panzanella Salad \$28
Julienne onion, seasoned heirloom tomato, garlic crouton, fresh basil, red wine vinaigrette, balsamic reduction

Crunchy Kale Salad \$28
Watermelon radish, dry cherry, shaved fennel, cashew, black garlic aioli

Ahi Tuna Tower \$42
Avocado mousse, black lava salt, virgin olive oil, masa chip

Salmon Crudo \$38
Citrus, chive, virgin olive oil, crostini

Steak Tartare \$38
Hand cut prime rib, shallots, virgin olive oil, crispy capers, chive, quail yolk

HOT APPETIZERS

Verde Verde \$28
Broccolini, haricot vert, spinach, infused garlic oil, garlic chips

Crispy Artichoke \$32
Beef bacon, remoulade, garlic chips, cashew parmesan, affilla cress

Charred Brussels Sprouts \$35
Lamb bacon, sauteed onion, apple cider, honey clover

Wild Mushroom and Egg \$32
Soft poached egg, maitake mushroom, saffron hummus, garlic chips

Fire Glazed Wings \$32
Honey, chili, chive, toasted house spice, cashew bechamel

Yakitori Chicken Satay a la Plancha \$42
Charred pineapple, peanut ginger soy glaze

SIGNATURE DISHES

Papas con Pato \$32
Duck fat, duck confit, spiced potato skins, Poached egg, garlic aioli

Pan Seared Homemade Gnocchi \$38
Duck confit, heart artichokes, spinach, garlic, cashew cream sauce

Crispy Moroccan Short Rib Cigars \$32
Braised short rib, caramilized onion, creole aioli

Beef Sliders \$35
Beef, arugula, pickles, balsamic caramelized onion, garlic aioli

MAINS

Blistered Big Eye Tuna \$68
Arugula, honey lemon vinaigrette, fennel frond, Thai chili, ponzu

Charcoal Short Rib Galbi \$79
Braised short rib with barbecue sauce, garlic, ginger, cashew cream shiitake mushroom risotto

Baby Lamb Lollipops \$89
Mint cinnamon pesto coulis, toasted pistachio, maldon sea salt

Prime Rib Eye \$88
Beef au jus, duck fat crushed fingerling potato, maldon sea salt

Cote De Boeuf \$178
32 ounces prime beef, truffle fries, garlic confit broccolili, bearnaise sauce