
Small Plates

Heritage Baby Beets Salad | Strawberry - Pistachio - Cipollini Onions - Red Verjus *15*

Octopus | Fennel - Picholine Olives - Duck Fat Potatoes - Nudja Tomato Emulsion *19*

GF **Buffalo Burrata & Pink Grapefruit Salad** | Radicchio - Snap Peas - Fennel - Walnut Shallot Vinaigrette *17*

Young Tiger Shrimp | Chinese Kale - Asian Herbs - Pomelo - Roasted Peanuts - Vietnamese Nuc Chum *18*

Greens

GF **Organic Kale Salad** | Marcona Almond - Avocado - Pecorino *16*

Young Belgian Endive Salad | Aged Gouda - Crispy Shallots - Black Garlic & Parmesan Emulsion *15*

GF **Charred Broccoli** | Kumquat Aioli - Pistachio Vinaigrette *15*

Liquids

Curried Dungeness Crab & Cauliflower Soup | Granny Smith Apple - Chili Garlic Oil *16*

Chilled Carrot & Avocado Soup | Tender Coconut - Tangerine - Toasted Pumpkin Seeds & Oil *14*

GF | Gluten Free

*Consuming undercooked foods of animal origin increases the risk of food borne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked. Prices are quoted in US Dollars and are subject to 12% Government Tax and 10% Service Charge. An additional 8% is charged for parties of 8 and more.

Large Plates

Wood Fired Jumbo Salt Prawns | Lemongrass Seafood Stew - Fennel Salad - Garlic Toast *49*

Duo of Creekstone Beef Fillet & Shrimp Croquette | Pumpkin Piccalilli - Onion Puree - Turks Head Jus *48*
(Dish by Michelin Star Chef Andrew Pern)

Bell & Evans Organic Chicken | Beluga Lentil & Bacon Salad - Burnt Scallion Vinaigrette - Lime Crème Fraiche *38*

Local Catch of the Day | Tempered Spaghetti Squash - Peanut Cucumber Relish - Ginger Coconut Broth *42*

Roasted Sea Bream | Rosemary Butter - Caramelized Carrots - Honey Tahini Emulsion *43*

Miso Black Cod | Sesame Bokchoy - Pickled Myoga Ginger - Champagne Miso Sauce *45*

Colorado Veal Osso Bucco | Heritage Polenta - Tomato Jus - Citrus Gremolata *40*

Chargrilled Wagstaff Lamb Rack | Slow Cooked Heirloom Tomatoes - Celeriac Puree - Rapini Salsa Verde *52*

GBC Vegetable Fruit Curry | Salt Baked Pineapple - Palm Hearts - Roasted Cashew *37*

28oz Creekstone Farms Tomahawk Steak *(for two)* *115*

Truffle Fries - Young Seasonal Vegetables - Trio Of Béarnaise - Horseradish Chimichurri - Peppercorn Sauce