

dine around 2025

Shacks	
sourdough & butter [add cashew cheese +3]	5
marinated olives	6
pickles & ferments	8
gorgonzola, quince, seedy bread	9

3 COURSES PRIX FIXE \$55 CHOICE OF 1 STARTER, 1 MAIN, 1 DESSERT

starters

snacks

frisée salad, pork belly, cured egg yolk, leek vinaigrette sea star '22 stella maris baby kale salad, beets, walnuts, goat cheese *beaufort '22 ortega* roasted squash & peppers, mole sauce, pumpkin seeds tuna tartare, buckwheat cracker, sesame, radish, seaweed

mains

grain bowl, tempeh, roasted veg, ferments, engevita sauce persephone dry hopped cider risotto, chanterelle & cauliflower mushrooms, leek, parmesan lock & worth '22 merlot pork chop, sweet potato, cippollini onion, kimchi nichol '22 syrah seared lingcod, coconut broth, bok-choy, peas, fennel ursa major '23 white blend

desserts

chocolate & cashew ganache, tahini caramel, coffee crumb cashew cheesecake, molasses cookie, peaches olive oil cake, poached quince, whipped cream



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