



## SOIL

### Melon Soup \$9

TX sand melons, white verjus, + \$3  
crispy serrano

### Baby Radishes \$10

Butter dipped, rye soil, radish greens

### Cauliflower Stalks \$16

Soft cheese, black truffles

### Tomato Salad \$14

Heirloom tomatoes, house crackers

## BY LAND

### Ham Tasting MP

Bloomed mustard seeds, figs + it's jam,  
pickles

### Bone Marrow \$19

Savory onion marshmallow, tomato  
jam, hazelnut "gremolata"

### Day Old Duck Egg \$16

Lamb belly, frisee

### Daily Butcher's Cut MP

Tomahawk pork chop, seasonal fruit

## BY SEA

### Daily Selection of Shellfish MP

Oysters, clams, shrimp, king crab...

### Raclette Tart \$16

Smoked Salmon Roe, Honey Crème  
Fraiche, Green Onion

### Snapper Crudo \$17

Japanese cucumber + ginger, radish  
sprouts, lime + apple gels

### King Crab \$26

Butter poached crab, green + white  
asparagus florets, torched mousseline

## BULK

### Whole Chicken (2-3ppl) \$44

Seasonal Root Veggies, Crispy Potatoes,  
Pea Tendrils

### Fried Whole Fish (2ppl) \$46

Bok Choy, Shishito Peppers, Exotic  
Mushrooms

### Tomahawk Pork Chop (2-3ppl) \$55

Lardon Pozole, Pickled Peaches and  
Radishes