DEDICATION

3 CHEESE CROQUETAS VG — 20
fontal, boursin, manchego fonduta

BUTTERMILK RICOTTA VG — 18
roasted persimmon, tangerine oli agrumanti, fried rosemary, avon bakery sourdough

CHARRED EGGPLANT DIP DF VG — 17
hemp seed tahini, lemon, chapati

MARINATED OLIVES AND MOZZARELLA VG — 9
olive oil, black pepper, tomato vinegar, oregano, orange zest

FOREWORD

BABY GEM SALAD DF GF — 18
baby gem lettuce, shaved radish, fines herbes

PEAR AND GORGONZOLA SALAD GF VG — 22
roasted pear, candied pecans, gorgonzola dolce, frisée, honey dijon vinaigrette

WINTER CITRUS AND BURRATA SALAD GF VG — 24
grapefruit, blood orange, tangerine, toasted pistachio, lemon basil vinaigrette

SCALLOP CRUDO DF GF — 28
hand-dived scallop, strawberry coulis, lemon oli agrumanti, basil, fresno

AMERICAN WAGYU CARPACCIO — 28
horseradish aioli, crispy shallot, capers, olive oil, parmesan snow, arugula

PREFACE

BROTHY CLAMS — 28
littleneck clams, white wine, oregano, fresno chile, butter, lemon, sourdough

PULPO A LA FERIA DF GF — 23
crispy potato, paprika oil, lemon, aioli, oregano oil

GNOCCHI VERDE — 26
spinach, pickled root vegetables, caramelized fennel purée, duck beurre fondue, fried thyme

The following major food allergens are used as ingredients: Milk, Eggs, Fish, Crustacean Shellfish, Tree Nuts, Wheat, Peanuts, Soy, and Sesame. Please notify staff for more information about these ingredients.

*ITEMS MAY BE EXPOSED TO SHELLFISH, NUTS OR GLUTEN. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PROLOGUE

BRAISED RABBIT BOLOGNESE — 38
calamarata, herbed mascarpone, parmigiano reggiano

ORA KING SALMON GF — 40
edamame purée, sugar snap peas, fresno, dill, sweet potato gratin, charred lemon round, pistachio gremolata

COCOA COFFEE CRUSTED SKIRT STEAK DF GF — 54
beef fat potatoes, maple roasted carrots, crispy kale, port reduction

2 BONE PORK CHOP GF — 48
braised kale, amaranth frito, parsnip purée, orange wine reduction

POACHED DOVER SOLE GF — 50
scallop mousse, pommes purée, sauce américaine, romanesco cauliflower

SPICY VEGAN CAMPANELLE DF — 36
cashew cream, sun-dried tomato, calabrian chili, fried rosemary, lemony breadcrumbs

SPAGHETTI A LA VONGOLE DF — 38
olive oil, garlic, red pepper flakes, white wine, littleneck clams

MUSHROOM STUFFED CABBAGE DF — 38
king oyster mushroom, belgian leek, savoy cabbage umami sauce, broccoli rabe

EPILOGUE TO SHARE

JOYCE FARMS POULET ROUGE CHICKEN DF GF — 52
½ chicken, tarragon, lemon, salt potatoes, broccolini, white wine reduction

BRANZINO CAPONATA DF — 60
couscous, asparagus tips, caponata, fresh herbs, charred lemon

52 OZ. BRUNSON MEATS FIORENTINA GF — 350
sautéed wild mushrooms, sauce périgourdine

16 OZ. WAGYU FILET GF — 168
confit cipollini and garlic, endive and radicchio salad, balsamic butter

LAMB TAGINE DF — 60
tomato, kalamata, broccolini, harissa, preserved lemon, sweet onion couscous

SIDES

CRISPY SMASHED FINGERLINGS GF — 12
pecorino, aioli, black truffle

CHARRED BROCCOLINI DF GF — 12
honey, fried aleppo pepper

RED LENTIL TABBOULEH DF GF — 12
blistered cherry tomatoes, mint, parsley, lemon, aleppo pepper

GRILLED ASPARAGUS GF — 14
caesar butter

CRISPY BRUSSELS SPROUTS DF GF — 14
sun-dried tomato vinaigrette, preserved lemon, white balsamic

GF Gluten Free DF Dairy Free VG Vegetarian Vegan Pescatarian

WINE BY THE GLASS

sparkling

SPAGNOL 18
Prosecco di Valdobbiadene, IT

DOMAINE ALLIMANT 16
Crémant d'Alsace Rosé, FR

MICHELE CHIARLO NIVOLE 17
Moscato d'Asti, IT

champagne

PERRIER-JOUËT 35
Grand Brut, Champagne, FR

LOUIS ROEDERER CRISTAL 150
2013 Brut, Champagne, FR

VEUVE CLICQUOT 60
Brut Rosé, Champagne, FR

white

ETHEREO 16
Albariño, Rías Baixas, SP

MICHEL VATTAN 23
Sancerre, FR

PRIDE MOUNTAIN VINEYARDS 22
Chardonnay
Napa Valley, CA

ROENO "TERA ALTA" 15
Pinot Grigio
Valdadige, Trentino, IT

LE PETIT COQUEREL 19
Sauvignon Blanc,
Napa Valley, CA

DOMAINE VOCORET & FILS 25
Chablis, FR

rosé / orange

MAISON ST MARGUERITE SYMPHONIE 16
Côtes de Provence, FR

SALVATORE MARINO 15
Turi, Sicily, IT

red

COS 18
Frappato, Sicily, IT

ST COSME CÔTES DU RHÔNE 14
Syrah, Rhône Valley, FR

VITICCIO 16
Sangiovese,
Chianti Classico, IT

KRUTZ 30
Cabernet Sauvignon, Napa, CA

AURELIO SETTIMO 32
Nebbiolo, Barolo, IT

DOMAINE GUY & YVAN DUFOULEUR 25
Pinot Noir, Hautes-Côtes de Nuits, FR

CHÂTEAU MOULIN DE FERRAND 18
Bordeaux Supérieur, FR

ADMIRE BY DAN KOSTA 19
Pinot Noir, Sonoma Coast, CA

CAN & DRAFT BEER

VERBOTEN BREWING TOSO 8

LA CUMBRE BREWING CO 8

RATIO BEERWORKS KING OF CARROT FLOWERS 8

CHASING RABBITS BY CROOKED STAVE 8

NON-ALCOHOLIC 6

CHASING RABBITS

CLASSIC COCKTAILS

COFFEE OLD FASHIONED 24
Michter's Rye, Coffee Tequila, Fig and Fennel Bitters

CONSTANTINOPLE PALOMA 18
Volcán Tequila, Fresh Lime, Fig Liqueur, Sparkling Grapefruit

VENETIAN ORCHARD 18
Gin, Pear Liqueur, Maraschino, Cocchi Rosa, Fresh Lemon, St-Germain

KAWI VERDE 28
Kawi Mezcal, Green Chartreuse, Crème de Menthe, Fresh Lime, Orgeat

WINTER DRAGON 20
Belvedere Vodka, Italicus, Fresh Lemon, Dragon Fruit, Rose Bitters

ITALIAN STALLION 22
Michter's Bourbon, Montenegro Amaro, Fresh Lime, Cocchi Bianco, Ginger Liqueur

EMERALD ESPRESSO 24
Absolut Vodka, Espresso, Kahlúa, Pistachio Foam

CLARIFIED AIR 20
Rum, Amaretto, Fresh Lemon Juice, Simple, Cherry Tart Foam

MOCKTAILS

LUCKY BUNNY FOOT 12
Passion Fruit, Lemon, Ginger Beer

DRAGONLING 12
Dragon Fruit, Lemon Juice, Sparkling Water, Sprite

GARDEN VARIETY 14
Fennel and Anise Fairy Dust, Fresh Lime, Cucumber, Mint, Ginger Beer

PHONY NEGRONI 14
Lyre's Italian Orange, Lyre's Gin, Lyre's Italian Spritz

VIOLET MOONLIGHT 14
Lyre's Gin, Lavender Syrup, Fresh Lemon, Cherry

NUTTY-COLADA 10
Coconut, Fresh Lime, Pandan, Pineapple

A[NA]RETTO SOUR 14
NA Amaretto, Fresh Lemon, Simple, Egg White

CHASING RABBITS