

STATIC DINNER MENU – SUMMER 2019

TO START

COLD

BEEF TARTARE

*yolk | black garlic aioli
pickled root vegetables | arugula
parmesan tuile*
\$7

LUMP CRAB SALAD

*tarragon aioli | preserved lemon
cucumber gelee | charred frisee
garden chives*
\$8

HEIRLOOM TOMATOES

*grilled gem lettuce
burratta mozzarella
fennel | mint | olive oil
cucumber salt*
\$5

HOT

CONFIT PORK BELLY

*gochujang-miso glaze
confit cashews | carrot puree
fermented radish*
\$6

ENTRÉE

BEEF RIBEYE FILET

*kohlrabi puree
king trumpet mushrooms
heirloom carrots
grilled green onion
charred onion ash*
\$18

RICOTTA GNUDI

*cilantro pistou
grilled sweet corn
maitake mushrooms
heirloom tomato | snap peas
watercress*
\$15

DIVER SCALLOPS

*lemon aioli | asparagus
pancetta & preserved lemon
gremolata | puffed farro
young basil | basil ash*
\$19

CHICKEN ROULADE

*celery root | flat leaf parsley
grilled frisee | green apple
beech mushrooms | natural jus*
\$16

