

ardor

MILK BREAD ... 12
BEEFSTEAK TOMATOES

CRUDO

CRUDITÉ ... 16
BUTTERNUT SQUASH BABA GHANOUSH,
APRICOTS (V.)

KUSSHI OYSTERS ... 16
DAIKON, ALLSPICE MIGNONETTE*

PACIFIC HAMACHI ... 18
SALMON CAVIAR, WAKAME, MISO-ORANGE

YELLOWFIN TUNA TARTARE ... 22
QUAIL EGG, OLIVES, ANCHOVY-MUSTARD*

APPETIZERS

RAW CAULIFLOWER CACIO E PEPE ... 16
ANCIENT GRAINS, POMEGRANATE (V.)

SHREDDED BRUSSELS SPROUTS ... 28
TRUFFLES, PECORINO, WALNUTS (V.)

CLEAVER OCTOPUS ... 20
TORN HERBS, PIMENTON, HEARTS OF PALM

MAITAKE MUSHROOMS ... 22
SAKE BOUILLON, LEEKS, CHINO FARMS EGG* (V.)

ALASKAN KING CRAB ... 24
TAGLIATELLE, WHITE WINE, HERB BREADCRUMBS

BEET SALAD ... 18
WHIPPED FETA CHEESE, ROSE WATER (V.)

TANDOOR CARROTS ... 16
EGGPLANT, HUMMUS, PINE NUTS (V.)

ARUGULA FARRO RISOTTO ... 22
PARMESAN, CALABRIAN CHILI (V.)

MORE VEGETABLES

RIVIERA VEGETABLES ... 12
CARROT TOP PESTO (V.)

SUPER GREEN SPINACH ... 12
CRISPY ALLIUM, CHEDDAR (V.)

ONION RINGS ... 14
UMAMI POWDER (V.)

HAND CUT FRIES ... 10
FERMENTED GARLIC AIOLI (V.)

ENTRÉES

CAULIFLOWER TANDOOR ... 26
CHAAT MASALA, CASHEWS, BARBERRIES (V.)

SWEET POTATO CURRY ... 24
PUFFED RICE, LILY BULB, JACKFRUIT (V.)

ATLANTIC BLACK BASS ... 32
ROASTED SWEET PEPPERS, SALSA VERDE,
PRESERVED LEMON

SHRIMP PLANCHA ... 32
CELERY BRANCH, CHICKPEA PANISSE, RAVIGOTE

PRIME FILET MIGNON ... 58
KING TRUMPET MUSHROOMS, SPINACH,
AGED BEEF VINAIGRETTE*

CHARCOAL GRILL

GREEK ORATA ... 35
CAPERS, SHAVED FENNEL

HARRISON RANCH CHICKEN ... 28
CABBAGE, APPLE GASTRIQUE

LAMB COOKED UNDER PINE ... 38
RED CABBAGE, THYME-BLUEBERRY COMPOTE*

DRY AGED DUCK ... 40
SPICE CRUSTED, BLOOD ORANGE JAM

BEEF
PRIME SKIRT STEAK* ... 32
DRY AGED BONE-IN RIBEYE* ... 42

PASTRY PRE-ORDER

GOOSEBERRY PHYLLO PIZZA ... 32
VANILLA, 25 YR BALSAMIC (V.)