

ardor

MILK BREAD ... 12
BEEFSTEAK TOMATOES (V.)

A P P E T I Z E R S

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

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

KUSSHI OYSTERS ... 16
DAIKON, ALLSPICE MIGNONETTE*

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

V E G E T A B L E S

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

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

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

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

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

AVOCADO TOAST ... 18
MIXED SEEDS, JALAPEÑO, TORN HERBS (V.)

M O R E V E G E T A B L E S

MARINATED ANCIENT GRAINS ... 9
ROASTED BEETS (V.)

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

S A L A D S

BABY KALE AND YUZU CRAB ... 26
ROASTED WINTER SQUASH, AVOCADO, ESPELETTE

CHINESE CHICKEN ... 26
CABBAGE, WATER CHESTNUTS, CASHEWS

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

GREEK MEZZE ... 25
NIX HUMMUS, BEET SALAD, SPICED OLIVES,
TURMERIC EGG, BUTTERNUT SQUASH BABA
GHANOUSH*

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

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

E N T R É E S

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

HARRISON RANCH CHICKEN ... 24
CABBAGE, APPLE GASTRIQUE

ALASKAN KING CRAB ... 28
TAGLIATELLE, WHITE WINE, HERB BREADCRUMBS

B.E.C. BURGER ... 26
SMOKED BACON, EGG YOLK JAM, WHITE CHEDDAR*

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

PRIME SKIRT STEAK* ... 32
SHISO CHIMICHURRI, HAND CUT FRIES*

P A S T R Y P R E - O R D E R

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