

sourdough olive & sungold focaccia 17  
almond curd, calabrian oil, basil

## for the table

california dates, whipped coconut yogurt and tahini, crunchy sea salt 16  
lemon, pistachio, mint, sicilian olive oil

green chickpea hummus, mint, ancient emmer pita & crudité 23

inari tofu, sweet pea and scallion rice, lime, fresh american wasabi 21

furikake

dosa, fermented turmeric sambal, coriander mint chutney 25

pineapple chutney

crunchy saison battered black maitake, citrus honey 29

black sesame, house togarashi

## light & fresh

crunchy lettuces, green peppercorn ranch, herbs, spring onion 24

market strawberries, snap pea

avocado lettuce cups, toasted cumin, serrano and lime, pepitas 20

heirloom tomatoes, ripe market fruits, miyoga ginger 23

sherry vinaigrette, basil

market beets, avocado purée, flavors of tartare 22

dosa, yogurt, avocado, sprouts 24

## wok, coals and wood-fired

grilled oakwood shiitake, baby leeks, grilled summer squash 30

yuzukosho green goddess, market herbs

wood roasted artichoke, cashew kefir, sakura blossom, sour cherry 26

nigella, black lime

beluga lentils sautéed in black vinegar and aromatic chili oil 27

lemon braised fingerling yam, broccoli & cilantro stems

new potato, marcona lemon cream, tender summer vegetables 31

smoked chili & saffron

whole roasted cauliflower, turmeric tahini, za'atar, date molasses 32

pomegranate, red zhug, fresh herbs, pistachio

## warm & nourishing

spinach spaghetti, preserved garlic & lemon, broccoli, black kale 30

saffron crumbs, gran kinara cheese

mushroom walnut bolognese, carrot paccheri, celery, mint 30

house made silky tofu, morel, chewy yuba, sour chili broth 35

cilantro, peanut

crispy celery root katsu, shiso, mustard sauce, apple umami paste 28

## additions

coconut sticky rice, pandan, makrut lime, sea salt 17

house fermented turmeric & black pepper sambal 7

gluten free and vegan options available

consuming raw or undercooked eggs may increase your risk of foodborne illness 07:01

chef/proprietor jean-georges vongerichten

executive chef neal harden