



HOUSE-MADE SOURDOUGH PITA

BURRATA

persimmons, meyer lemon, scallions, extra virgin olive oil | 26

AVOCADO HUMMUS

peanut salsa macha | 16

MUHAMMARA

walnuts, fermented pepper paste, pomegranate molasses | 17

WHIPPED FETA

blistered cherry tomatoes, saffron honey, basil | 18

DUCK LIVER TERRINE

black truffled, apricot mostarda | 22

ANCHOVIES

date butter | 19

START

SWEET POTATO GNUDI

sage, pomegranate, parmesan reggiano cream | 21

SCALLOPS RISOTTO

sunflower seed risotto, preserved lemon, saffron | 28

CRUDO

dayboat scallops, pomegranate, Serrano, culatura, lime, market herbs | 22

BROCCOLINI

black garlic tahini, yuzu, urfa furikake, pickled golden raisins, crispy shallots | 18

CRISPY CAULIFLOWER

perserved lemon bagna cauda, parmigiano reggiano, lemon zest | 19

CAESAR

wood oven roasted pears, endives, preserved lemon, garlic crouton, white anchovy, parmigiano reggiano | 20

OCTOPUS

smoked labni, green harissa, gigante beans, burned pearl onions, sweet garlic, aleppo + black lime salt | 29

FOLLOW

SQUID INK BUCATINI

crab, uni, trout roe, bottarga, tomato, basil | 42

DUCK

roasted breast, grilled leg, pomegranate, endive, beet, persian pistachio | 56

DRY AGED BONE IN RIBEYE

marrow bone butter, burnt onion jus, crispy onion rings | 95

VENISON SHISH

beets, celery root, blackberry gremolata | 52

WILD MUSHROOM MANTI

porcini, shiitake, caramelized onions, sweet garlic, parsley, preserved lemon yogurt | 36

BRANZINO

fennel, lemon, roasted grapes, garlic toum | 48

HALF JIDORI CHICKEN

serrano labni, yuzu kosho honey, radish, heirloom lettuces, basil | 37

PRIME BONE-IN SHORT RIB

pomegranate zhoug, garlic toum, sumac onion, creamy semolina, butterleaf lettuce | 69

FINISH

BAKED ALASKA TART

lemon raspberry vanilla | 18

WARM APPLE CAKE

raw sugar brûlée, cardamom cream | 15

BANANA TIRAMISU

mascarpone, banana Liquor, espresso, cocoa powder | 15

CHOCOLATE POT DE CRÈME

hazelnut crumble, whipped cream | 15

vartan abgaryan | executive chef

ehsan mackani | gm | sommelier

4% service charge will be added to your checks to support living wages for the back-of-the house staff.

a 20% service charge will be added to parties of six or more.