

## ELD INLET OYSTERS

PRITY MELON, KELP, AGRUMATO

\$ 24

## LOBSTER ÉCLAIR

TARRAGON, CILANTRO, SERRANO CHILI

\$ 23

## SCALLOP CEVICHE

PICKLED DAIKON, GREEN GOOSEBERRY

CORN LECHE DE TIGRE

\$ 18

## TERRINE

HAM HOCK, FOIE GRAS, SHIITAKE MUSHROOM

TAMARIND

\$ 28

## BEEF TARTARE

CONFIT TOMATO, HAZELNUT, GRAN QUESO

\$ 22

## PETIT SALAD

TREVISANO, BABY GEM, CHICORY

SESAME VINAIGRETTE

\$ 18

## CHARRED JAPANESE EGGPLANT

SEA ISLAND PEA, BLACK GARLIC, LAPSANG SOUCHONG

PICKLED CHANTERELLE

\$ 19

## SPAGHETTI NERI

SPICY OCTOPUS RAGU, CHARRED SUN GOLD TOMATO

PEPERONCINO

\$ 25

## CRAB GALETTE

DUNGENNES CRAB, AJI DULCE, GREEN CHARTREUSE

\$ 32

## VIC'S BURGER

BONE MARROW, CRISPY SHALLOTS, MANGO BBQ SAUCE

AMERICAN CHEESE

\$ 28

## TILEFISH

CHILEAN UNI, SHISHITO, GREEN TOMATO, BURNT ONION

BROWN BUTTER

\$ 38

## 28 DAY DRY AGED STEAK

TOMATO GLAZE, CHIPOTLE SALT, BEEF TALLOW FRIES

\$ 55