

oysters absinthe jelly, mignonette 18. | 32.

moroccan spread coconut flatbread, black beans, roasted red pepper, pistachios 13.

broccolini serrano pepper, aji amarillo, garlic tahini, hemp seeds 12.

charred artichoke garlic aioli, dill, caper oil 12.

avocado confit pickled eggplant, flaxseeds, dehydrated kale 15.

bone broth celery leaves, parmesan cheese 13.

farmer's salad butter greens, brie, crispy quinoa, poached egg, walnuts 15.

caviar added to any (or all) of the above 25.

octopus carpaccio harissa aioli, wild greens, marinated artichokes, black garlic 21.

scallops celery root & parsnip purée, crispy quinoa, english peas 25.

quin sea bisque arctic char, dry morels, parsnips 15.

crab gnocchi aged cheddar, gouda, macadamia, broccolini flower 21.

market catch A.Q.

skirt steak cabbage, chimichurri, pepper jus, smoked salt 23.

napa lamb chops turmeric cauliflower, sweet potatoes, pine nuts, preserved lemon 25.

35 day dry aged ribeye 45.

saline DINNER

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.