

AMBOS

DINNER
WEDNESDAY–SUNDAY, 5 PM–10 PM

STARTERS

Housemade bread, cultured butter, fermented honey	15
Raw oysters, fermented tomato, hot sauce, smoked olive oil	28
Chicories salad, hazelnut, cider vinaigrette, fermented carrots, apples, Jake’s gouda	24
Scallop crudo, sour corn, charred hot sauce, cilantro oil, golden beets	29
Beef heart carpaccio, chili escabeche paste, cipollini, chili oil, autumn olive	25
Caraflex cabbage, sauerkraut, bottarga, horseradish, creme fraiche	28
Crispy lamb neck, charred flatbread, sheep yogurt, fermented chili paste	30

PASTAS

Homemade spaghetti cacio e pepe, olive oil, parmesan, pecorino	30
Mushroom, spinach and ricotta agnolotti, mushroom soubise, bismark	40

MAINS

Rescoldo winter vegetables, miso dressing, escabeche mushroom, brown rice	35
Fluke, grilled leeks, fennel soubise, pickled lakemont grapes	45
Chicken, merlot bean, fermented turmeric, limequats, brassica, chicken jus	44
Mutton, polenta, escabeche rescoldo onion, biquinho pepper, demi	48

TO SHARE

Black sea bass, green pipián, spinach, fermented green tomato	65
Pork porterhouse, charred asian pear, mad river blue, peanut chili crisp	85 – 16 oz
Strip steak, rejilla potato, fermented green garlic chimichurri, demi	90 – 14 oz
	130 – 20 oz

DESSERTS

Chai pavlova, pear compote, whey caramel, dulce de leche gelato, olive oil	15
Smoked chocolate & chaga mousse, cacao crumble, spicy chantilly	15
Rogel, dulce de leche, roquefort, meringue, black pepper	15