

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	30
Scallop crudo, sour corn, charred hot sauce, cilantro oil, golden beet	29
Spring green mix, snap peas, jake's gouda, hazelnuts, elderberry honey dressing	22
Wood fired beef empanada, salsa llajwa	20
Asparagus, nettles, ricotta, cured duck egg yolk	24
Charred beef heart, chili escabeche paste, cipollini, chili oil, autumn olive	25
Crispy lamb, charred flatbread, sheep yogurt, herb salad	30

PASTAS

Spaghetti cacio e pepe, parmesan, pecorino	29
Cappelletti, burrata, peas, mandarin kosho, parmesan, basil pesto	34
Pappardelle, mutton ragu, cured buddha's hand, parmesan	38

MAINS

Grilled maitake and chestnut mushrooms, celeriac farrotto, green garlic oil	35
Fluke, beets, aioli, fermented cranberries, calamansi vinegar	45
Chicken, merlot beans, fermented turmeric, kumquat, kale, jus	44
Picanha steak, chimichurri, demi, rejilla potato, mayonnaise	55

TO SHARE

Black sea bass, vasca sauce, confit gold potato, parsley	70
Pork porterhouse, fiddlehead, bok choy, pork demi, sweet potato hoisin	90 – 16 oz
Ribeye steak, black walnut sauce, crispy fingerling potato, ramp butter	130 – 22 oz

SIDES

Rejilla potato	12
Grilled kale	12
Gem lettuce salad	12