

GEM WINE

Sourdough bread and marmite butter.....6
Add anchovies or radishes to butter..... +6

Piri piri Olives.....8

L'amuse gouda and apple.....14

Willoughby cheese.....16

Salted cod beignet with kosho aioli.....14(3)

La salumina coppa.....16

La salumina lonza.....12

Tuna with rhubarb, ponzu and chamomile..... 22

Spinach salad with wakame, guanciale and pecorino.....18

Whole artichoke with bagna cauda.....20

Roasted scallops and foie gras with cabbage and cherry leaf.....32

Sunchoke barigoule with grilled escarole and pistachio.....25

Morel and cabbage schnitzel with egg yolk sauce.....42

Grilled skate wing with oyster beurre blanc, white asparagus and black trumpets...47

Lamb loin with grilled spring greens, lamb sausage and lemongrass.....58

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS*

Please inform your server of any dietary restrictions and allergies

GEM WINE

Dessert

Rhubarb and yuba mille feuille

14

Celery root ice cream

10

Apple sorrel sorbet

10

Espresso

4

Espresso with milk

5