SUMMER MENU

During the spring months we focus on foods that are pungent, bitter and astringent to keep the body in balance. As always, our apothecary menus are free of gluten and dairy and feature humanely raised and regeneratively farmed animal proteins.

amuses

v GINGER MEAL STARTER...3 citrus pickled ginger to kindle the digestive fire

starters

 CHILLED SUMMER BEETS...14 cashew green goddess, butter lettuce, hemp seed salsa macha

v SUMMER HARVEST SALAD...16 preserved lemon, garum nuts, cashew cesar *add: bakka salmon...14 pasture raised chicken...12

PERUVIAN CEVICHE...21

bakka salmon or oyster mushrooms, turmeric leche de tigre, sesame, avocado, sweet potato ginger cream

RAINBOW CARROTS...18
pepita cheese, zhoug

v NOPAL CHAAT...18 tamarind chutney, popped amaranth, house dosa



nourishments

v SAFB FARM SUMMER SQUASH...24 whipped tahini, garum nuts, nuoc cham, peach, summer herb salad

TADKA BELUGA DAL...28

seeded sweet potato, seasonal squash, collard greens *add: bakka salmon...14 pasture raised chicken...12

PERUVIAN TACU TACU...32
garbanzo and rice saltado, ají aioli,
salsa criolla, avocado
*add: bakka Salmon... 14 akaushi Short Rib... 14

SUMMER MASALA... 28 eggplant, fennel, cabbage, house dosa
*add: bakka Salmon... 14 pasture raised chicken... 12

WAGYU SHORT RIB...46

heartland akaushi wagyu beef, beet bordelaise, summer roots, butternut puree

SALMON ESCABECHADO...36

purple potato causa, ají mirasol escabeche, avocado

sweets

v CAMOTE CHOCOLATE BROWNIE...12 chocolate avocado mousse, mesquite coconut gelato

ALMOND BERRY SHORTCAKE*...12 blackberries, whipped coconut cream *contains eggs

v AVOCADO CHOCOLATE MOUSSE...12 beet dosa

COCONUT PANNA COTTA...12 pineapple, tonka bean, whipped coconut cream

90 min free parking validation.

20% auto gratuity on parties of 5 or more. 3% kitchen fee added to each guest check to ensure competitive compensation.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.