



Dinner - \$49

snacks

**chorizo potatoes** chipotle hollandaise

**jammy eggs** toasted bread sabayon

**tuna crudo** burrata, heirloom tomato & whey, basil oil

**beef tartare** horseradish aioli, mimolette, carta cracker

**zucchini salad** humbolt fog, chaat masala chickpea, mint

**chicken liver pate** massaman curried onions, pita

**roasted octopus** oaxaca chile crisp, avocado (+8)

**caviar** bugles creme fraiche (+12)

mains

**wagyu smash burger** swiss, kimchi aioli, potato wedges

**porchetta** cannellini beans, collards, mortadella, guanciale

**roasted branzino** aji amarillo, potato mille-feuille

**truffle risotto** porcini, raclette

**zaatar chicken** charred onion, olive panzanella (+14)

**dukkah lamb** braised fennel, caramelized whey, apricot (+8)

**poached halibut** yellow squash, green peppercorn, lardo (+14)

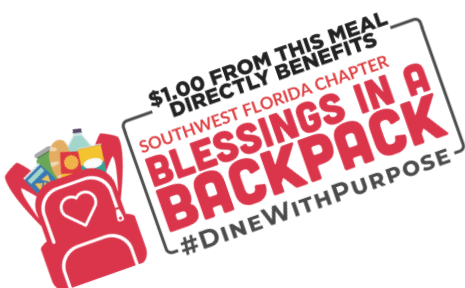
desserts

**fancy soft serve** fennel pollen, olive oil, flaky salt

**chocolate flan-feuille** caramel, hibiscus

TAKE HOME  
LOUIE'S OLIVE OIL  
\$48

IN THE KITCHEN:  
KAYLA PFEIFFER





Lunch- \$29

**snacks**

**chorizo potatoes** chipotle hollandaise

**jammy eggs** toasted bread sabayon

**beef tartare** horseradish aioli, mimolette, carta cracker

**zucchini salad** humbolt fog, chaat masala chickpea, mint

**chicken liver pate** massaman curried onions, pita

**roasted octopus** oaxaca chile crisp, avocado (+8)

**caviar** bugles creme fraiche (+12)

**mains**

**wagyu smash burger** swiss, kimchi aioli, potato wedges

**chicken flautas** charred tomato salsa, avocado, cotija

**pork gyro** pita tzatziki, heirloom tomato, cucumber

**truffle risotto** porcini, raclette (+6)

**tuna chop salad** olive, mortadella, charred lemon vinaigrette (+10)

**dessert**

**fancy soft serve** fennel pollen, olive oil, flaky salt (+8)

IN THE KITCHEN:  
KAYLA PFEIFFER

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