

# Industriel Dinner

3.

DAILY BREAD, crafted in house, butter, sea salt  
PICKLED VEGGIES, mixed bounty from local farmers markets  
CASTELVRATRANO OLIVES, sweet peppers, minted extra virgin  
LOCAL SARDINE, palm vinegar, lemon, chili sea salt  
KUMIA OYSTER, Baja CA. cucumber watermelon radish mignonette

9.

WATERCRESS, roasted beets, turnips, house goat cheese, minted white balsamic  
SPINACH, grilled endive & pears, pickled ramps, St. Agur, lemon thyme vinaigrette  
BUTTER LETTUCE, treviso, brussels, cauliflower, croutons, bottarga dressing  
KALE, house bacon, panko, Parmesan, white anchovies, roasted garlic bacon dressing  
EMMER FARRO, fava beans, pistachio, mint, lebna, carrot cider vinaigrette  
QUINOA, roasted mushrooms, pecan, kale, caramelized shallot vinaigrette

14.

FARM EGG, crispy soft poached, speck, asparagus, mustard truffle dressing  
SMOKED OCTOPUS, sweet peas, fingerlings, pea tendrils, wild oregano citranette  
GAME BOARD: hand crafted seasonal sausage, chasseur salad, purple moustarda  
LEEK TERRINE, mustard cured salmon, smoked roe, gewürztraminer aspic  
GNOCCHI, fiddlehead ferns, prosciutto, browned butter, pecorino sardo  
MUSSELS, Absinthe spiked bouillabaisse broth, Rouille, Gruyere, baguette  
SMOKED STURGEON, raw beets, apple, radish, pickled shallot, lemon, extra virgin  
CRISPY PIG EAR, frisee, pickled strawberries, ricotta salata, rhubarb vinaigrette  
SKULL & BONES: marrowbone, tongue and cheek marmalade, grilled sourdough

19.

FOIE GRAS TRIO: port poached rillet, bread pudding, “faux” gras terrine  
RISOTTO, patty pan, zucchini, gold bar, burrata stuffed squash blossom, pine nuts  
RED SNAPPER, millet soufflé, sea beans, black mussel fennel jus  
PELMINI, rabbit, shiitake, mascarpone, pearl onions, sage, truffle oil, pecorino

BLACK COD, hot smoked, farro, sea beans, tomato jam, house raw goats milk yogurt

SALMON, barigoule, fennel polenta, cavalo nero, lemon, extra virgin

“GOACHETTA,” chevre gnocchi, rapini, mint, olives, smoked red pepper sugo

DUCK, wheat berry wild rice cake, pecans, currants, baby roots, hibiscus jus

PORK LOIN, cider brined, salt roasted onion, apple chutney, burnt bread sauce

MP.

16 OZ. ORGANIC RIB EYE, Kennebec ‘Poutine,’ faux gras gravy, Roquefort & kale

Substitutions and alterations politely declined.

Please inform your server of any food allergies or dietary restrictions.