

# THE KITCHEN

AMERICAN BISTRO

## SNACKS

MARINATED OLIVES 6

RADISHES & GOAT BUTTER 6  
green garlic

BRUSCHETTA 5  
peas, ricotta, green garlic & mint

ROASTED HAKUREI TURNIPS 6  
miso butter & sesame seeds

LA QUERCIA PROSCIUTTO 10

OYSTERS\* 3.25 each  
classic accompaniments

## SIDES

FRENCH/GARLIC FRIES 6

GRILLED ASPARAGUS 6

POTATOES & BONE 7  
MARROW BUTTER

SAUTÉED GREENS 6

## DESSERTS

STICKY TOFFEE PUDDING 8  
pecans & vanilla ice cream

SUMMER CHERRY PARFAIT 9  
lemon curd, buttermilk ice cream  
& olive oil cake

CHOCOLATE HAZELNUT TORTE 10  
orange whipped cream

PANNA COTTA 8  
orange gelée & vanilla tuile

NATHAN MILLER CHOCOLATE 5  
ask for daily selection

HOUSE MADE ICE CREAM  
OR SORBET 5

## STARTERS

THE KITCHEN TOMATO SOUP 4/7  
olive oil

ESCAROLE SALAD 11  
olive, avocado, pistachio, radish & preserved lemon dressing

SUMMER SQUASH & HEIRLOOM TOMATO SALAD 12  
avocado, black garlic & seasoned bread crumb

KOBERSTEIN RANCH BEEF CARPACCIO\* 12  
shallot, parmesan, capers & coriander vinaigrette

BURRATA 12  
asparagus, arugula, pistachio vinaigrette & toast

STEAMED MUSSELS 17  
garlic, fresno chili, shallot, white wine, cream, dijon & grilled pane al lino

ROASTED BEETS, BACON & BLUE 12  
sherry gastrique & chives

## MAINS

PASTA BOLOGNESE 18  
beef, pork, lamb, tomato & parmesan

HOUSE MADE TAGLIATELLE 20  
oyster, shiitake & crimini mushroom sugo

SKUNA BAY SALMON 28  
crispy potato cake, bok choy, pea purée, lemon crème fraîche & mint

ROASTED ACORN SQUASH 16  
squash purée, brussels leaves & mushrooms

GRILLED NIMAN RANCH PORK CHOP 36  
romesco, glazed carrots & chargrilled spring onion

PAN ROASTED CHICKEN 26  
chargrilled asparagus, ricotta spaetzle, calabrian chili oil & lemon jus

PAN SEARED HALIBUT 34  
gigante beans, saffron & piperade

KOBERSTEIN RANCH DRY AGED STEAK\* MKT  
truffle eggplant, garlic scapes, marble potatoes & anchovy

*Thank you to the farmers, ranchers & purveyors who supply us with great ingredients.*