

AMBOS

DINNER

WEDNESDAY–SUNDAY, 5 PM–10 PM

STARTERS

Housemade bread, cultured butter, fermented honey	15
Raw oysters, fermented tomato, hot sauce, smoked olive oil	30
Striped bass crudo, strawberries, cilantro oil, delfino	29
Spring green mix, apricots, lanchego cheese, pink lemon, wild honey vinaigrette	22
Snap pea and fava bean salad, croutons, kumquat kosho-miso dressing, thai chili	25
Wood fired beef empanada, salsa llajwa	20
Asparagus, hoja santa, ricotta, cured duck egg yolk	24
Charred beef heart, chili escabeche paste, cipollini, chili oil, autumn olive	25
Crispy lamb, charred flatbread, sheep yogurt, herb salad	30

PASTAS

Spaghetti cacio e pepe, parmesan, pecorino	29
Cappelletti, burrata, peas, mandarin kosho, parmesan, basil pesto	34
Pappardelle, mutton ragu, cured buddha's hand, parmesan	38

MAINS

Grilled maitake mushrooms, farro, celeriac, green garlic	35
Fluke, beets, aioli, pickled celery, aji rico, calamansi vinegar	44
Chicken, green beans, charred onion, chili crisp, peanut, jus	40
Picanha steak, chimichurri, demi, rejilla potato, mayonnaise	55

TO SHARE

Whole black sea bass, green pipián, fennel, cilantro	70
Pork short ribs, fiddlehead, bok choy, pork demi, sweet potato hoisin	85– 16 oz
Ribeye steak, black walnut sauce, crispy fingerling potato, ramp butter	130 – 22 oz

SIDES

Beef tallow fried rejilla potato	12
Grilled kale	12
Gem lettuce salad	12