

AMBOS

DINNER

WEDNESDAY–SUNDAY, 5 PM–10 PM

STARTERS

Housemade bread, cultured butter, fermented honey	15
Raw oysters, ramp, yacón, smoked olive oil, kinome	30
Fluke ceviche, sour corn, trinidad perfume, sweet potato, delfino	29
Broccolini, charred onion, tahini, bottarga	24
Chicories salad, smoked apple, aged gouda, candied pecans	22
Vintage beef tenderloin tartare, rejilla potatoes	30
Wood fired beef empanada, salsa llajwa	20
Honeynut squash, stracciatella, pistachio gremolata	25
Crispy lamb, charred flatbread, sheep yogurt, herb salad	30

PASTAS

Homemade spaghetti pomodoro, olive oil, parmesan, pecorino, basil	29
Mushroom ricotta agnolotti, browned butter, thyme, parmesan	34
Manila clams, linguini, buddha’s hand, parmesan, calabrian chili, parsley	37

MAINS

Rescoldo vegetables, celeriac, local brown rice, beech mushroom	35
Half chicken, german butterball mash potato, white miso, jus, chives	43
Halibut, leek soubise, pickled grapes, bronze fennel	48
Picanha steak, fried smoked potato, black garlic, ramp mayonnaise	55

TO SHARE

Pork porterhouse, pickled charred asian pear, blue cheese, peanut chili crisp	75– 21oz
Ribeye steak, black walnut steak sauce, domino potato, thyme	130 – 22 oz
Black sea bass, green pipian, green garlic salsa verde, fennel	60

SIDES

Beef tallow fries	12
Grilled kale	12
Gem lettuce salad	12