

## COLD

BEEF TARTARE / water lettuce, water chestnut, nuoc leo, chlorophyll, peanut 15

FOIE GRAS / mousse, tete de cochon, beet, kohlrabi, chicory, croissant 21

WINTER PEAS / yuzu, soymilk-yogurt, trout roe, purple cabbage, coconut 16

HEIRLOOM BLACK CARROTS / guava, winter kale, dulse, young walnut, tamarind 15

CHARRED LEEKS / taro "vichyssoise", parsley root, chinese celery, vietnamese herbs 15

AMBERJACK / red seaweed, buttermilk, lotus root, tapioca, succulents 16



## HOT

MAITAKE MUSHROOMS / cauliflower, snake beans, bacon x.o., walnut 17

HEIRLOOM RICE PORRIDGE / egg yolk, hazelnuts, ginseng, echire butter 17

\*add SANTA BARBARA RED UNI 10 (suppl.)

DUNGENESS CRAB / passion fruit, brown butter, black garlic, vietnamese crepe, hearts of palm 32

WILD STRIPED BASS / charred mustard leaf, boiled peanuts, wild garlic, burnt onion syrup 32

RABBIT / five flavor berry, pandan custard, roots, tubers, black currant 31

LAMB / glazed in tamarind, hibiscus onion, swiss chard, salted plum 24

PORK / caramelized black vinegar, goji berry, spring onion, dried almond 22

WAGYU BEEF / creme fraiche, garlic chive, cashew, lovage, charred cucumber 37

*\* 20% gratuity may be added to parties of 7 or more \**

## LARGE FORMAT

WILD SANTA BARBARA SPOT PRAWNS /  
cooked over hot river stones with lemongrass [mp]

IMPERIAL WAGYU BEEF BRISKET /  
braised for 36 hrs with palm sugar & fish sauce [mp]

HERITAGE PORK BELLY /  
glazed with vinegar & malted barley [mp]

## SMALL PLATES

PORK RILLETTE / crispy chicken skin, lychee, clove,  
pistachio, spicy herbs 11

CHICKEN DUMPLINGS / caramelized sugar, pork fat,  
lemongrass, confitures 9

CRISPY SPRING ROLLS / dungeness crab, lime,  
pea pods, fines herbes, chili 15

BRUSSELS SPROUTS / caramelized shallots, fish sauce,  
vermouth 9

CHINESE LION PEPPERS / almond skins, honey, soy,  
violet basil, dates 9