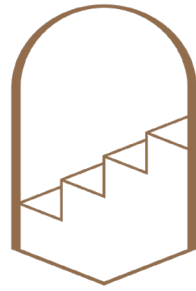


BOTANIST

| DINNER *Menu*

*Drops of rain could be heard hitting the pane,
Do not tame your ready quip,
generous earth, drink deep the slanted
leaves to taste
the cooling
music of the rain*



BOTANIST



| WE'LL TAKE IT FROM HERE 178

PER PERSON FOR THE ENTIRE TABLE

WINE PAIRINGS ADDITIONAL 89

PREMIUM WINE PAIRINGS ADDITIONAL 179

| GRAZE

puffed tendon, salsa verde, pickled vegetables, onion aioli,

WAGYU BEEF CARPACCIO 33

green mole, pumpkin seeds, shishito peppers,

GRILLED OCTOPUS 28

white asparagus, basil, house marinated olives, celtuce, lemon,

BURRATA DI PUGLIA 29

salsa macha, broccolini, fermented jalapeño, green apple, pork jowl,

PAN SEARED SCALLOPS 29

foraged mushrooms, mushroom soil, crispy piave,

HAND-CUT TAGLIATELLE 25

romaine hearts, white anchovies, smoked salmon roe, meyer lemon,

CAESAR SALAD 25

mushrooms, pickled onions, vegan xo sauce,

OVEN ROASTED CAULIFLOWER 25

| HOOK, HUNT & HARVEST

morel mushrooms, english peas, favas, dark chicken jus,
BUTTER POACHED HALIBUT 54

crispy rice, thai chili, beech mushrooms, tom yum,
BUTTER POACHED LOBSTER *market price*

potato roulade, onion mostarda, radishes, mint,

LAMB RIB AND LAMB SADDLE DUO 58

brussel sprouts, black beans, crispy potatoes, red mole,
KUROBUTA PORK CHOP 61

farro verde, taleggio, grilled broccolini, horseradish,

bone marrow bordelaise,

DRY-AGED STRIPLOIN 58

spring onions, caramelized fennel agnolotti, leek,

BLACK PEPPER CRUSTED SALMON 52

wild mushrooms, kombu, homemade kimchi,

CABBAGE ROLL 42

vegetable ragu, ricotta salata, pine nuts, basil,

CAVATELLI 34

| SIDES

lemon, crispy garlic, vegan xo sauce,

SAUTÉED GAI LAN 16

chives, fermented carrots, parmesan,

PAN ROASTED PETITE POTATOES 16

balsamic vinegar, goat cheese, walnuts,

SALT ROASTED BEETS 16

