GRAZE

foraged mushrooms, mushroom soil, crispy piave, HAND-CUT TAGLIATELLE *25*

romaine hearts, white anchovies, smoked salmon roe, CAESAR SALAD 23

smoked egg yolk, caper berries, parmesan, sourdough, HAND-CUT BEEF TARTARE 25

fine herbs, basil, pickled vegetables, grilled sourdough, BURRATA DI PUGLIA $\ 25$

tom yum, young coconut, thai basil, **STEAMED MUSSELS** *23*

hook, hunt ${\mathcal E}$ harvest

vegetable ragu, ricotta salata, pine nuts, basil, CAVATELLI 34

wild mushrooms, carrots, celery, red wine jus, oven roasted flank steak 39

fennel, pearl onions, green asparagus, **BLACK PEPPER CRUSTED SALMON** *38*

shishito pepper, english peas, favas, lemon foam, **PACIFIC HALIBUT** *39*

caramelized onions, butter lettuce, full moon valley cheese, pickles, jalapeños, pan seared beef burger 34

sunchokes, celeriac, onion jus, ROASTED MAITAKE MUSHROOMS 35

SWEET ENDING

crispy phyllo, dark rye bread ice cream, red wine poached pears, tonka bean bavaroise 16

miso caramel, sesame crumble, black sesame semi freddo, MISO MILK CHOCOLATE MOUSSE 16

cashew butter, fruit preserve, bread crisps, **ARTISANAL CHEESES** 19

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BOTANIST	-UNCH/Menu
DOTANIST	

Proudly serving locally sourced artisan ingredients & sustainably certified seafood, teas and coffee.