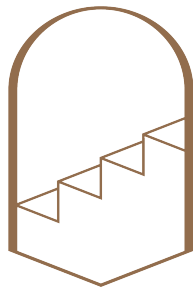


BOTANIST

| DINNER *Menu*

*Drops of rain could be heard hitting the pane,  
Do not tame your craving, let your on the  
generous earth, drink deep the slanted  
light, unfurl your 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

- sunchokes, mojo de ajo, cilantro, crispy bone marrow,  
WAGYU BEEF CARPACCIO 33
- peperonata, garlic scapes, pickled vegetables, cognac jus,  
GRILLED OCTOPUS 28
- heirloom tomatoes, basil sorbet, tomato emulsion,  
BURRATA SALAD, 29
- celtuce, young coconut, goji berries, crispy rice, tom yum,  
PAN-SEARED SCALLOPS 29
- foraged mushrooms, mushroom soil, crispy piave,  
HAND-CUT TAGLIATELLE 25
- english peas, crab consommé, ginger,  
DUNGENESS CRAB CHAWANMUSHI 27
- mushrooms, pickled onions, vegan xo sauce,  
OVEN-ROASTED CAULIFLOWER 25

HOOK, HUNT & HARVEST

- sorrel, fava beans, garbanzo beans, smoked buttermilk,  
OLIVE OIL POACHED HALIBUT 54
- mustard spätzle, salsify, red cabbage, brown butter jus,  
DRY-AGED DUCK BREAST 61
- green asparagus, charred broccolini, potato rosti, black garlic,  
spruce tip jus,  
GRILLED LAMB RACK 61
- lavender, sourdough, smoked salmon roe, dill,  
BLACK PEPPER-CRUSTED SALMON 54
- summer vegetable ratatouille, pickled zucchini, crispy potato,  
bordelaise,  
DRY-AGED STRIPLOIN 58
- salted cod cannelloni, shishito peppers, smoked carrots,  
baby artichokes, bonito,  
STEAMED SABLEFISH 54
- 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

Proudly serving locally sourced artisan ingredients & sustainably certified seafood,  
teas and coffee.  
The consumption of raw fish and oysters pose an increased risk of foodborne illness.  
A cooking step is needed to eliminate the potential bacterial or viral contamination.

