

### DINNER

#### SMALL PLATES

Classic Waldorf candied walnuts, celery, grapes, apples 18
Grilled Baby Gem green goddess dressing, pickled shallots 16
Chicories hazelnut chili crisp, caracara orange, mint 17
Spring Pea Soup topped with creme fraîche 16
Fried Brussels Sprouts glazed in sambal with sherry vinegar and butter 18
Steak Tartare fried capers, cornichons, mustard seed caviar, aioli 22

#### **MAINS**

Mussels and Fries white wine, garlic and parsley 24

Pistachio Pesto Trofie basil and pistachio pesto pasta with cherry tomatoes 24

Clara Burger brioche bun, caramelized onions, house made pickles 25

+ gluten-free bun 3

Steelhead Trout beurre blanc with fine herbs, preserved lemon, and trout roe 28

NY Strip bay leaf chimichurri 42

Chicken for Two bibb lettuce wraps, romesco, and chicken skin chips 58

Cabbage en Brodo seed crackers and sheep's cheese 24

# ALL SIDES 10

Gigante Beans beans cooked in a smoked fennel crema and marmalade

Roasted Carrots curried garlic scallion oil and garlic labneh

Braised Kale cooked in white wine, butter, and dashi

Mashed Potatoes

Seasoned Fries

## DESSERTS

Vanilla Panacotta passion fruit and kumquat 11

Chocolate Mousse whipped cream and chocolate crumble 11

20% gratuity will be added to all parties of 6 or larger.