

# A

# C

olives	6
jatz a la Paul Carmichael	6
baloney sandwich	6
roasted eggplant, miso, puffed rice	14
radishes frolicking in seaweed butter	16
grilled shiitake, bone marrow vinaigrette	18
stracciatella, dashi onions, cured egg yolk	24
clams casino, xo	24
lamb tartare, artichoke, mint	24
pumpkin, walnuts	10
red cabbage, sesame	10
linguine, black garlic, burnt chilli	16
fussili, jícama, chestnuts, sage	22
rye spaghetti, carrots, caraway, tarragon	22
squid ink malloreddus, calamari, broccolini	26
maltagliati, braised abalone, scallion	26
matzo alphabet soup, chicken, schmaltz	24
macaroni, pigs head, egg yolk	24

crush me menu

65 per person

# M

10% surcharge for groups of 6 and more  
1.5% surcharge for all credit card payments

# E

# A

# C

coconut rice cream, white chocolate 12  
parsnip ice cream, pear granita, cajeta 12  
marshmallow, buttermilk sorbet, passionfruit 12

el maestro *pedro ximenez* 12  
chateau *lestignac ugni blanc '14* 13  
*heiwa yuzushu* 15  
*dokan umeshu* 14

tea craft tea 6.5

white peony (white); baby spinach, peach, biscuits  
autumnal sencha (green); macadamia, cold springs  
jasmine dragon eyes (green); aromatic florals  
big red robe (oolong); rockmelon, baked bread  
rolling meadows (red); oak, muscatel, cacao

single origin roasters coffee 3.5

# M

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# E