duck liver with pickled celery 24

tarte flambée 17

island creek oysters with kumquat mignonette 25

gem lettuce, avocado and smoked sturgeon 20

cucumber-melon salad with sesame and buckwheat 18

tomatoes and tonnato sauce 22

grilled eggplant, barley and plums 28

sweet corn ravioli in tomato broth 29

ricotta gnudi with summer squash and miso 32

hand-cut tagliolini, parmesan and australian black truffle 45

salmon with summer beans and herbs 35

roasted chicken with maitake and peppers 36

frozen champagne with watermelon 15

cherries with quark and squash blossoms 15

chocolate tart with cardamom 15

selection of good cheese 24
grand opening
vodka, grand marnier, salted raspberry, lime,
black pepper, basil

empire sour
empire eye blend, lemon, egg white,
finger lakes cabernet franc

dune buggy
el maguey vida mezcal, rosé, melon, tonic, ras el hanout

pressure drop
appleton rum, cachaca, passionfruit, lime,
tomato water, nutmeg

kernel of truth
maker’s mark, australian whisky, sweet corn, kombu,
benedictine, absinthe

foiled again
aviation gin, campari, yellow chartreuse, dry vermouth,
lavender, lemon olive oil

modern martini
gin, acqua di cedro, aloe vera, blanc vermouth,
rockey’s milk punch

espresso martini
vodka, australian cold brew, espresso, vanilla

cocktails 18