



OPÉNAIRE

DINNER

TO START

HOUSE MILK BREAD PORCINI BUTTER	12
MARKET CRUDITÉS SEASONAL VEGETABLES, SPANISH PAPRIKA HUMMUS	16
AHI TUNA TARTARE* AVOCADO MOUSSELINE, PICKLED CUCUMBER, CITRUS VINAIGRETTE, SWEET POTATO CHIPS	25
HAMACHI CRUDO* RED ONION, FENNEL, MICRO GREENS, LECHE DE TIGRE, THAI BASIL OIL	26
WHIPPED RICOTTA FRITTERS LEMON ZEST, SAFFRON HONEY	14
TEMPURA SQUASH BLOSSOMS BURRATA CHEESE, TOMATO CONFIT, PEPITA PISTOU	17
SPICY EGGPLANT NOOROONGJI, LEMON, BERBERE, MINT LEBNI	17
CRISPY PIG EARS YUZU-URFA BIBER AIOLI, PICKLED SALAD, LIME	18

FROM THE GARDEN

CHARRED SPROUTING CAULIFLOWER AJI AMARILLO CHILE, MINT, GOMA, LEBNI, LEMON, PINE NUTS	19
ROASTED JAPANESE SWEET POTATO MISO CREAM, GOMA, NORI, CHILE-LIME SALT	17
TUSCAN KALE CAESAR SALAD BUBU ARARE, OLIVE OIL CROUTONS, AGED PARMESAN CHEESE, CLASSIC DRESSING	18
YOUNG BEET SALAD JALAPEÑO CHEVRE, CUCUMBER, DILL, SMOKED SESAME SEEDS	20
CUCUMBER SALAD SOFT HERBS, RED ONION, YUZU, LEMON, HARISSA	16

PASTA, FISH & MEAT

BUTTERNUT SQUASH AGNOLOTTI TOASTED HAZELNUT MISO, RICOTTA, BROWN BUTTER PONZU, GREEN APPLE FOAM	32
SEARED SCALLOPS KING OYSTER MUSHROOMS, CAVIAR & TROUT ROE BEURRE BLANC	40
POACHED MARKET FISH CITRUS-PICKLED SEASONAL VEGETABLES, PISTACHIO CRUST, MEADOW SORREL, ORANGE NAGE	35
SLOW-ROASTED OCEAN TROUT CANNELLINI BEANS, BACON, WILD RICE, PEA TENDRILS, YUZU GOCHUJANG	35
GRILLED BRANZINO CHIMICHURRI, TOMATO CONFIT, SEASONAL CITRUS, CHARRED LEMON	38
DIRTY CHICKEN PRESERVED LEMON & GARLIC CRUMB, CHICKEN JUS	34
SONOMA DUCK RAGOUT PASTA TAGLIATELLE, PISTACHIOS, PECORINO CHEESE	35
SNAKE RIVER FARMS WAGYU ZABUTON* GRILLED BROCCOLINI & MAITAKE MUSHROOMS, SAUCE BORDELAISE, PICKLED SHALLOTS	43

FOR THE TABLE

CRISPY DUCK CONFIT BACON-KIMCHI RICE, KALE, ANJOU PEAR, NORI, GOMA	70
DRY-AGED BONE-IN 20 OZ. NEW YORK STEAK* BUTTER LETTUCE, PICKLED CHILES, TURMERIC-HORSERADISH SAUCE, SESAME OIL	84

SIDES

STIR-FRIED RICE TOASTED ALMONDS, KOJI BROTH	14
POTATO PURÉE CULTURED BUTTER, SEA SALT	14

SOMETHING SWEET

CARROT SWISS ROLL COCONUT CREAM CHEESE FROSTING, CARROT-GINGER GELÉE, CANDIED WALNUTS, OLIVE OIL	14
CHOCOLATE & PEANUT BUTTER CRUNCH CAKE PEANUT BUTTER CHIP ICE CREAM	14
PUMPKIN FLAN PUMPKIN CARAMEL, CANDIED PEPITAS, BOURBON ICE CREAM	14
TOASTED OATS CRUMBLE CINNAMON-ROASTED APPLES, GREEN APPLE SORBET	14

*MENU SUBJECT TO CHANGE. ITEMS MAY BE SERVED RAW OR UNDERCOOKED AND/OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.