



STARTER

BURRATA

SLICED PROSCIUTTO, VIBRANT BEETS, TIMUT PEPPER - \$23

TUNA TARTARE

CRISP APPLE, WHITE BALSAMIC VINEGAR, SUNCHOKE CREAM, CHIPS, ESPELETTE PEPPER - \$22

PERUVIAN CEVICHE

ZESTY CEVICHE, CRISP CORN CHIPS, MEZCAL MANGO INFUSION - \$20

MARROW & TARTARE MEDLEY

SLOW-COOKED BONE MARROW, BEEF TARTARE, OYSTER MAYONNAISE - \$28

CRISPY CALAMARI

DELICATE COURGETTES, LIME, AROMATIC FRIED SAGE, ROMESCO SAUCE. - \$18

JAPANESE AUBERGINE

JAPANESE EGGPLANT, BLACK GARLIC GLAZE, SPICY HAZELNUTS - \$17

OYSTERS FROM THE DEEP

HALF DOZEN \$25, WHOLE DOZEN \$50

SALAD

CAESAR'S SALAD

CREAMY DRESSING, CURED EGG YOLK - \$20

PUMPKIN HARVEST SALAD

DELICATESSEN SQUASH, PUMPKIN SEEDS, RASPBERRY
CHARDONNAY VINEGAR DRESSING ON MIX GREENS - \$20

ARUGULA

AGED 36-MONTH PARMIGIANO-REGGIANO,
CHERRY TOMATO CROUTONS \$23
ADD CHICKEN \$10
ADD SHRIMP \$12

PASTA

TAGLIATELLE AL POMODORO

FOUR DIFFERENT VARIETIES OF RIPE TOMATOES - \$24

SHELLFISH RISOTTO

CLAM, MUSSELS, SQUID, LOBSTER FISH STOCK
ONION, PARSLEY \$33

CARBONARA TRUFFLE EXTRAVAGANZA

AUTHENTIC ALLURE OF CARBONARA, TRUFFLE, CALLAMETTE,
EGG YOLK, GUANCIALE, AND PARMIGIANO - \$59

GARGANELLI

MUSHROOM, BLACK GARLIC, PECORINO CHEESE
, BURRATA CREAM \$25

CAVATELLI RAGU

BEEF AND LAMB RAGU - \$26

MAINS

MISO-MARINATED PORK BELLY

SLOW-COOKED 12 HOURS IN MISO, MIRIN, SOY, KIMCHI APPLE, BOK CHOY - \$29

SWORDFISH DASHI

MARINATED IN DASHI, SEASONAL VEGETABLES - \$36

JOURNEY BURGER

TIMUT PEPPER, FRIED EGGPLANT, DECADENT BROCCOLI CREAM, AGED CHEDDAR,
CUCUMBER PICKLES, AND HABANERO MAYO - \$25

GRILLED BRANZINO

BULGUR SALAD, BEURRE BLANC SAUCE - WHOLE \$59, HALF \$29

PRIME RIB EYE PERFECTION

GRILLED TO PERFECTION, BROCCOLI RABE LEMONADE - \$55

POLLO AL MATTONE

CHICKEN UNDER A BRICK, 5 PEPPER INFUSION, LEMON AGRETTI \$28

SIDES

BROCCOLI RABE -\$14

HOMEMADE FOCACCIA-\$6

CRISPY FRIED YUCCA-\$11

HONEY-GLAZED BRUSSELS SPROUTS -\$13

FRIES-\$10 BLACK TRUFFLE \$25

DESSERT

SORBET

FRESH LYCHEE, STRAWBERRY PUREE \$10

POISONED APPLE

SALTED CHOCOLATE MOUSSE AND BUTTERSCOTCH
COVERED IN WHITE CHOCOLATE \$14

KEY LIME TART

ITALIAN MERENGUE AND LEMON ZEST \$12