

Menu

HOUSE BREAD

MILK BREAD, v
Furikake, Butter

RAW BAR

* OYSTERS, GF
Half-Dozen, Szechuan Mignonette

* TOWER ON FIFTH, GF
Half-Dozen Oysters, Chilled Shrimp,
Razor Clams, Scallop Crudo, Arctic Char,
House Chips

* RAZOR CLAMS, GF
Pickled Chiles, Yuzu Kosho Oil,
Black Bean Aioli

* OYSTER CASINO
Nuoc Châm Butter,
Lemon-Garlic Breadcrumbs

* CHILLED SHRIMP, GF
Kimchi Cocktail Sauce

* SCALLOP CRUDO, GF
Green Apple, Yuzu, Thai Basil

TO START

CHIPS & DIP, GF
Dirty Martini, v - Castelvetrano Olives, Labneh, Crème Fraîche, Caper Tapenade
French Onion - Five-Spiced Beef Jus, Caramelized Onions
*Eggs & Roe - Herbed Crème Fraîche, Jammy Egg, Smoked Trout Roe, Pimentón

CROQUETTES, v
Shiitakes, Scallions

GRILLED WHOLE ARTICHOKE, v, GF
Yuzu Kosho Aioli

BURRATA, v
Aleppo, Sumac, Watercress, Chimichurri, Grilled Bread

* STEAK TARTARE, GF
Black Bean Aioli, Capers, Cornichons, Nori Rice Chips

MISO CAESAR, v
Little Gem Hearts, Pinenut Sesame Crumble, Parmigiano Reggiano DOP, Pink Peppercorns

CHICORY SALAD, v, GF
Mixed Chicories, Winter Citrus, Granola, Garrotxa Cheese

Menu

PASTA & GRAINS

BRASSICA RISOTTO, VG, GF APPETIZER / MAIN
Buckwheat, Roasted Cauliflower, Broccoli Rabe, Pickled Fresnos

*TAGLIOLINI APPETIZER / MAIN
Rock Shrimp, Nuoc Châm Beurre Fondue, Lemon-Herb Breadcrumbs

AGNOLOTTI APPETIZER / MAIN
Confit Duck, Rosemary, Pickled Pearl Onions, Roasted Chestnuts, Hazelnuts, Brown Butter

MAINS

*ARCTIC CHAR, GF
Confit Arctic Char, Roasted Fennel, Leeks, Finger Limes, Ginger Beurre Blanc

ROASTED TROUT, GF HALF / WHOLE
Smashed Garlic Potatoes, Watercress Purée, Toasted Hazelnuts, Chimichurri

ANGELA'S FEAST HALF / WHOLE
Salt-Baked Cantonese-Style Chicken, Scallion Sauce Verte, Congee, Schmaltz Croutons, Garlic Broccoli Rabe

DUCK À L'ORANGE, GF HALF / WHOLE
Five-Spice Citrus Glaze, Buckwheat Dirty Fried Rice, Scallion Salad, Pickled Kumquats

*STEAK AU POIVRE
Peppercorn-Crusted Filet, Wild Mushroom Vol-Au-Vent, Sautéed Swiss Chard

*BRAISED OXTAIL
Roasted Root Vegetables, Polenta, Salmoriglio

SIDES

HOUSE SALAD, GF
Shallots, Herbs, Red Wine Vinaigrette

GRILLED BROCCOLI RABE, GF
Pickled Fresnos, Coriander-Lime Vinaigrette

CREAMED SWISS CHARD, GF
Pink Peppercorns, Onion Soubise

SMASHED POTATOES, GF
Scallion-Garlic Butter, Lemon Labneh, Pickled Shallots

FRIES, GF
Garlic Aioli

V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Before placing your order, inform your server if you or anyone in your party has a food allergy.