

SANTUARI

Dinner

PUMPKIN HUMMUS	grilled flat bread, citrus olive oil, pumpkin seeds, espelette	13
BLACK SEA BASS CEVICHE	charred poblano crème, fresno peppers, lime, cilantro, sumac, garlic chips	14
MUSSELS	mirepoix, fennel, butter, saffron wine, herbs, grilled country bread	13
GRILLED OCTOPUS	piquillo pepper, niçoise olives, preserved lemon, crispy shallots, parsley	16
TAGLIATELLE PASTA	asiago, butter, parmesan, cracked pepper, parsley	12
RIGATONI PASTA	wild boar ragu, bread crumb, chervil	17
BUCATINI PASTA CARBONARA	cream, pancetta, peas, poached egg, parsley, bread crumb	15
CHOPPED SALAD	cucumber, tomato, basil, purslane, peppadew pepper, marinated feta, lemon vinaigrette	15
LITTLE GEM SALAD	anchovy vinaigrette, crispy quinoa, aged parmesan	13
FARM SALAD	lolla rosa, radish, endive, apple, carrots, baby chard, green goddess, shaved cashew	14
DELICATA SQUASH SALAD	herb ricotta, red lentils, pomegranate, orange zest, nigella seed	15
BLACK RICE & QUINOA SALAD	pickled onion, sunchoke, carrots, toum	13
SEARED SCALLOPS	vanilla bean parsnip puree, crispy leeks, balsamic roasted radicchio, baby sorrel	29
BLACK SEA BASS	roasted sunchoke, vila castelvetro olives, capers, grilled orange salsa verde	28
GRILLED WHOLE FISH	grilled lemon, charred scallion vinaigrette, olive oil, basmati rice	38
PORK FRIT	heritage pork, frisée, persimmons, red onion, herbs, gribiche	26
HALF CHICKEN	carrots, cippolini onion, fennel, hen of the woods, grilled lemon, roasted jus	28
GRILLED LAMB RACK	greek yogurt, muhammara, pomegranate, mint gremolata	41
BRAISED SHORTRIB	ras el hanout, carrot purée, dried apricot, snap peas, almonds, parsley, chili thread	38
28OZ BONE IN DRY AGED RIBEYE	roasted garlic butter crust, grilled onion	105
FINGERLINGS	duck fat, lemon zest, rosemary, asiago, crème fraîche	8
POTATO PURÉE	roasted garlic, horseradish, chive	8
SPAGHETTI SQUASH	basil pesto, calabrese peppers, pine nuts	8
ROASTED CAULIFLOWER	turmeric, aleppo, labneh, golden raisins, toasted hazelnuts, parsley	8
BASMATI RICE		6