



Forni Brown & Welsh Mixed Greens 7
Melon, cucumber & soy vinaigrette

Chilled Spring Pea Soup 6
Sweet Pepper Butter

Sardines 10
Fennel, onions, romesco

Chilled Crab Salad 15
Farro, mango, cucumber & wood roasted asparagus

Smoked Salmon Pierogi 10
Watercress salad

Shrimp & Meatballs 15
Gnocchi, pancetta, fava beans, corn cream

Steamed Mussels 12
Corn, fava beans & bacon

Sea Scallops 17
Grits, fava beans, blackberries

Tombo Tuna 16
Cherries, sweet potato, chipotle & coconut lime sauce

Vitello Tonnato 15
Sweet breads, Spanish tuna, capers & anchovies

Quail 15
Peas, carrots, mashed potatoes & honey thyme chicken jus

Forever Roasted Pork Shoulder 15
Black bean tlacoyo, cucumber radish salad

Beef Rib Eye 18
Egg potato salad, spinach & portabellas

Lamb T Bone 22
Arugula, dried figs, pine nuts, feta

Tasting Menus

F o u r C o u r s e 4 5 / 7 5

F i v e C o u r s e 6 0 / 1 0 0

S i x C o u r s e 7 5 / 1 2 5

Vegetarian options are available upon request
A gratuity of 20% will be added to groups of 6 or more
Corkage is \$15 per bottle