



OAK & REEL

ESTD. 2020

LIGHTLY CURED HAMACHI
winter citrus, sunchoke, black truffle

GRILLED BEETROOT
smoked sturgeon butter, caviar, horseradish

VEAL AGNOLOTTI
aged parmesan, balsamico, sweetbreads

BLACK COD
baby potatoes, whey, smoked trout roe, dill

NIXTAMILIZED KOGINUT SQUASH
caramelized onion, miso sabayon,
smoked beef fat vinaigrette

parker house rolls, beef fat,
roasted squash butter

PARSNIP ICE CREAM
coffee caramel, yogurt

*menu subject to change

Guest Chefs Michael Gallina & Aaron Martinez