

## BREAD & BUTTER | 10

House made Salt Rolls served with Seasonal Compound Butter

## SEA

### DAILY OYSTER SELECTION\*

SERVED WITH:

Kimchi Apples, Raspberry Ponzu, Chili Crisp  
½ DOZEN OR DOZEN | *MP*

### CAVIAR SERVICE\*

ONE OUNCE EACH

SERVED WITH: Blinis & Accoutrements

**KALUGA HYBRID** Huso Dauricus/Schrenke, Asia | 190

**ROYAL WHITE STURGEON** Acipenser Tansmontanus, CA | 225

**GOLDEN OSETRA** Acipenser Gueldenstaedtii, Asia | 255

### CRISPY ALBACORE TUNA TACOS\* | 29

Togarashi, Curtido, Lime

### MANGO SCALLOP CEVICHE\* | 30

Mango Salsa, Trout Roe, Corn Crisps  
Shaved Radish, Serrano

### SALMON APPLE AGUACHILE\* | 25

Green Apple Aguachile, Corn Ceniza, Apple  
Kimchi, Fresno Chile, Salmon Chicharron

## SOIL

### CRUNCHY ROOT VEGETABLES | 20

Blood Orange, Jicama  
Radish, Tortilla Crunch  
Hibiscus Vinaigrette

### BEET ROOT CARPACCIO | 20

Red Mole Powder, Cherry Gel  
Soy-Lime Crema, Olive Oil Pearls

### CHARRED BRUSSELS SPROUTS | 20

Roasted Pineapple–Ají Amarillo Purée  
Pistachio–Tajín Crumble, Sweet Chili Glaze

### LITTLE GEM SALAD\* | 18

Caesar Dressing, Peppers, Croutons, Pecorino

**ADD ON:**

**KING SALMON FILET** - 7 oz | 24

**AIRLINE CHICKEN BREAST** - 7 oz | 16

**STEAK COULOTTE** - 7 oz | 29

## LAND

### MEZCAL WAGYU BEEF TARTARE\* | 30

Urfa Chile Dust, Chive Foam, Radish, Pickled Mustard Seed  
Hazelnut Crostini

### ELK CHORIZO VERDE MASA DUMPLINGS^ | 32

Sweet Corn Purée, Wild Mushrooms, Salsa Macha, Crema

# B

BELLPINE

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have a medical condition.*

*^ Contains wild mushrooms which are not an inspected product*

*20% Staff Service Charge added to parties of 6 or more and distributed entirely to the service staff performing the service.*

# SEASONAL

## CRISPY PORK BELLY TAMAL | 42

Marionberry Adobo, Hazelnut Crema  
Wild Mushroom Tamal, Pickled Mustard Seeds

## HUITLACOCHÉ SQUASH BLOSSOMS | 30

Grilled Calabacita, Stuffed Zucchini Flowers  
Squash Purée, Amaranth Leaves

## HOJA SANTA HALIBUT | 48

Pipián Verde, Fava-Chayote Pine Nuts Salad  
Hoja Santa Oil

## CACAO-RUBBED WAGYU COULOTTE | 62

Dark Cherry Demi-Glace, Piloncillo Sweet  
Potato Purée, Chili Gel, Charred Onion

# FIRE

## GRAND SHAREABLE DISHES

*sides included, bread not included*

### 45 OZ PRIME TOMAHAWK RIBEYE | 300

*\*This dish requires additional preparation time; we kindly invite you to order accordingly\**

Roasted Garlic, Mushroom Demi-Glace, Chimichurri Emulsion  
Mezcal Flambé, Carved Tableside

### 20 OZ HABANERO-AGAVE GLAZED KING SALMON | 150

Heirloom Masa Crumble, Habanero Glaze, Chive Foam

### GUAJILLO RUBBED SMOKED LAMB CHOPS

25 oz Full Rack | 250

Spiced Coffee Jus, Chermoula

## SIDES

### ROASTED SWEET POTATOES | 18

Ancho Glaze, Chermoula

### CARAMELIZED SPRING CARROTS | 18

Heirloom Carrots, Walnut Vadouvan

### FIELD PETITE GREENS | 18

Hibiscus Vinaigrette, Sheep's Milk Feta Cheese Crumbles, Roasted Beets  
Candied Pepitas

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BELLPINE