

SNACKS & STARTERS

GOUGÈRES Smoked ahi spread	- 9	QUINOA CAKES Avocado, romesco, micro cilantro	- 9
SWEET LAND FARM CHEESE <i>(aged semi-firm French style goat cheese)</i> Pohaku-Tomme, Asian pear, Tolentino honey, Fête toast	- 14	FÊTE SPREADS <i>Choice of 3 served with Fête toast</i> Walnut tapenade, smokey eggplant, Tuscan bean, ricotta with local honey <i>All 4 + \$3</i>	- 11
CHICKEN LIVER MOUSSE Red onion sour cherry marmalade, pickled okra, Fête toast	- 15	FÊTE SALAD Field greens, cherry tomatoes, shaved radishes, carrots, fennel, Italian vinaigrette, mixed cheese	- 11
LOCAL BEEF TARTARE Cornichon, capers, crispy shallots, quail egg, anchovy-butter toast	- 15	WARM MUSHROOM SALAD Roasted mushrooms, fine herbs, poached egg, local kale, cheese crisp, brown butter tarragon vinaigrette	- 13
DEVILED EGGS Smoked trout roe, chives	- 2 <i>per egg</i>	SMOKED BEETS Creamy feta, supremed citrus, arugula, can- died pistachios	- 12
CHICKEN LIVER MOUSSE Red onion sour cherry marmalade, pickled okra, Fête toast	- 15	SOUP OF THE DAY	- MP

RAW

OYSTERS - 21
Verjus mignonette, cocktail sauce *half DZ*



CAVIAR



PETROSSIAN OSSETRA - 125
Brioche, creme fraiche *30 grams*

SEAFOOD

GRILLED PULPO Fingerling potato salad	- 19	PAN-SEARED U-10 BRISTOL SCALLOPS	- 28
COCONUT-LIME PRAWNS Toasted coconut, curry leaves, lime, black pepper	- 18	Lap cheong calamansi marmalade, ginger carrot purée, vichy baby carrots,	
		LOCAL MARKET FISH	- MP
		Please ask your server for today's selection	

Consuming raw or undercooked foods may increase your risk of food-borne illness.

MAXIMUM 4 SPLIT CHECKS PER RESERVATION
Gratuity automatically added to parties of 7 or more.

PASTA, ETC.

RIGATONI - 23

Local beef ragu, crimini mushrooms, ricotta

NI' IHAU LAMB SAUSAGE CAVATELLI - 24

House-made ricotta cavatelli, fennel saffron soffritto, olives, mint, preserved lemon

LINGUETTINE CARBONARA - 21

Slab bacon, Portuguese sausage, Parmigiano-Reggiano, Pecorino Romano

FALL RISOTTO - 23

Local butternut squash, local greens, crispy prosciutto, Parmigiano-Reggiano, Pecorino Romano

2 LADY FARMERS POLENTA - 24

House-made meatballs, peppers, onions, olives, mixed cheese

LOCAL BUTTERNUT SQUASH TERRINE - 24

Tomato Compote, Artichoke Fritters and Saffron Fennel

TWICE-FRIED LUDOVICO CHICKEN - 31

Buttermilk mashed potatoes, greens, spicy tomato jam

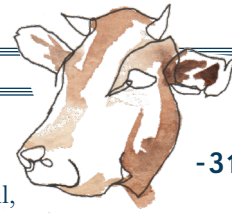
PORK SCHNITZEL - 29

Dry-Agd Duroc long bone, German potato salad, sweet-sour red cabbage, gribiche

MEAT...

KALBI-MARINATED KUNOA BAVETTE

Fernbraken and mung bean sprout fried rice, sunny local egg, cucumber namul, Tutu's kochujang sauce



- 31

NEW YORK STRIP

Creamy horseradish sauce, onion rings

- 55

CHAZ BURGER

Caramelized onions, cheddar cheese, vine-ripened tomatoes, roasted garlic aioli, ketchup, bread & butter pickles, frites

- 19

add bacon or avocado + \$2 | sub quinoa burger - \$16

SIDES - 6 EA

ONION RINGS
BUTTERMILK
MASHED POTATOES



FRIES
NAMUL FRIED RICE
MARKET VEGETABLES



A 3% charge is included on all checks to allay rising wage inequality for our kitchen staff. Thank you for supporting the conscientious professionals who work earnestly in preparing our delicious dishes. If you would like this charge removed, please let us know.

EXECUTIVE CHEF: Robynne Maii | CHEF DE CUISINE: Emily Iguchi