

plant based, non gmo,
sustainable, artisanal
and organic whenever
possible. locally and globally
from small & family farms.



smoothies

pollen + pine pollen, jungle peanut butter, dates, banana, almond milk	18
sea buckthorn sea buckthorn, ginger, saffron, banana, agave tahitian vanilla bean	18

cold pressed organic juices

green glow kale, spinach, cucumber, granny smith apple, lemon	16
root reboot beet, carrot, ginger, lemon	16
ginger shot	12
young thai coconut water	16

for the table

green chickpea hummus , mint, whole wheat pita & crudité	28
shallot labneh dip , spearmint & nigella, golden potato chips, crisp radish	25
dosa , yogurt, avocado, sprouts	28
wood roasted baby artichoke , saffron-rose aioli, fennel pollen, meyer lemon	34

light and fresh

crunchy lettuces , green peppercorn ranch, charred spring onion & ramps, snap pea	22
market beets , avocado purée, flavors of tartare	28
avocado lettuce cups , toasted cumin, serrano & lime, pepitas	26

warm and sustaining

cornmeal crusted maitake & king oyster mushroom cultured cashew, lime leaf, passion fruit, aji dulce pepper sauce	32
white asparagus with whipped sunchoke, meyer lemon	42
beluga lentils , sauteed in black vinegar and aromatic chili oil lemon braised fingerling yam, broccoli & cilantro stems	29
whole roasted cauliflower , turmeric tahini, za'atar, date molasses pomegranate, red zhug, fresh herbs, pistachio	42
mushroom walnut bolognese , carrot paccheri, celery, mint	36
soft tofu with ramp-ginger condiment and morel mushroom	37

desserts

pink grapefruit gelee and granité	21
matcha creme brulee	21
chocolate cherry cake , amarena cherries, chocolate pudding	21

all dishes are vegan with the exception of the shallot labneh dip & dosa.
consuming raw or undercooked eggs may increase your risk of foodborne
illness.

chef jean-georges vongerichten