

EOS & NYX



executive chef Nicko Moulinos
operating partner Ron Bonifacio

share me to start

oysters mignonette/ tobiko

beets **multiple** ways/ goat cheese/ dill/ truffle/ trail mix

crudo daily selection of seafood & herbage

marinated olives citrus/ garlic/ extra virgin olive oil

tomato salad heirloom tomato/ melon/ burrata/ dukkah/ watercress

moules frites mussels/ longanisa/ sofrito/ fries/ uni toast

octopus fennel/ citrus/ arugula/ marcona almonds

scallops diver scallops/ legumes/ corn/ herbal emulsion

bruschetta house ricotta/ honeycomb/ **speck**/ almonds/ aged balsamic

kofta beef & lamb meatballs/ hummus/ zhug/ mint

dip trio & pita cacik/ muhammara/ **taramas**/ pita

flatbread tomato/ 'nduja sausage/ burrata/ calabrian chili

by hand **water & flour**

gnocchi di patate pesto genovese/ pine nuts/ local flowers

lasagna duck bolognese/ spinach/ grana padano

rigatoni short rib ragu/ pecorino romano/ peas/ carrot

tagliatelle lobster/ beurre blanc/ tsar nicoulai caviar/ parmigiano

caramelle lemon & pepper ricotta/ beets/ tomato/ corn

from our open wood-fire **grill**

salmon variations of squash/ smoked rillette/ lemon

branzino spring cassoulet/ frutti di mare/ piquillo

daurade en papillote/ ouzo/ citrus/ sauce grenobloise

half chicken sumac pickles/ avocado yogurt/ herb-pine nut salad

duck couscous tagine/ stonefruit/ pistachio/ au jus

bone in pork chop patatas bravas/ lemon-pepper aioli

lamb chops 10 oz onion soubise/ confit potato/ jus

filet mignon 8 oz celeriac/ smoked mushroom/ red wine jus

n.y. strip 12 oz potato espuma/ black garlic/ bone marrow reduction

dry aged "jorge" ribeye 32 oz sage butter/ chimichurri/ smoked aromatics

burger smoked bacon/ cheddar/ lettuce/ caramelized onion/ harissa/ house fries

for the **table** *with your friends*

charred peppers romesco/ hazelnut/ sweet herbs

brussels chili honey/ **bacon jam**/ tomato/ pickled onion/ house spice

scalloped potatoes yukon gold/ black truffle mornay/ chives

asparagus dijon emulsion/ cured egg/ **katsuobushi**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please advise your server of any allergies.

For your convenience we will add 20% gratuity to checks of parties of 6 or more.

All credit card transactions excluding debit cards will have a 3% processing fee added to your check.