



Acorn

CHARRED CAULIFLOWER 14
apricot, walnuts, bagna cauda, lemon, crouton

TESTAROLI 15
pea, mushroom, anchovy, stravecchio, mint

PORK BELLY 16
milk braised, date, radish, coconut, coriander spice

SALT COD 15
potato, garlic, chive, olive oil, sourdough toast

GOAT SAUSAGE 16
choucroute, green garlic spaetzle, rye

SPIGARELLO 12
putanesca, grapes, calabrian chilies, pine nut

FAVA TABBOULEH 12
green tomato, preserved lemon, mint, toasted coix seed

ASPARAGUS 13
citrus, shrimp cracker, watercress, smoked roe, egg

26 ARTICHOKE RIGATONI
dandelion, prune, laver, marcona, goat feta

33 TILEFISH
seed and nut, job's tears, cucumber, pho broth

32 PORK LOIN
aji amarillo, annatto, schmatz, masa, mole verde, cotija cheese

28 TIMBALLO
crepe, octopus, licorice, last years tomato, romaine, red wine

28 RAINBOW TROUT
rhubarb, asparagus, satsuma, oka, watercress

35 CHICKEN FRIED RABBIT
hominy, swiss chard, country pate, pepper, milk gravy, malt

54 WHOLE CHICKEN (for two)
pimento, green grain, bread fruit, cucumber, huacatay

74 TENDERLOIN OF BEEF (for two)
smoke, potato, chimichurri, endive, goat cheese, apricot

SHORT CAKE 12
*peach, green strawberry, caramelized cream,
frozen goat milk*

CARROT CAKE 12
*carrot tops, cream cheese, walnut
fried raisins*

BAKED ALASKA (for two) 18
*chocolate cake, cremeux, caramel, foie gras ice cream,
meringue*