

<b>WAGYU DUMPLINGS</b>	<b>17¾</b>
GOCHUJANG AIOLI, PONZU DIPPING SAUCE	
<b>MODERN STEAK TARTARE</b>	<b>S-19½ / L-24½</b>
DIJON, CAPER, GHERKIN, FARM YOLK, TRUFFLE OIL, HOUSE CHIPS	
<b>WARM CRAB IN A JAR</b> 🍷	<b>26½</b>
KING CRAB, CITRUS BUTTER, FRESH HERBS, HOUSE BAGUETTE	
<b>WHITE PRAWNS “SCAMPI”</b> 🍷	<b>19¾</b>
OCEANWISE SELVA PRAWNS, GARLIC WHITE WINE SAUCE, CHERRY TOMATO	
<b>MEATBALLS</b>	<b>16¼</b>
TOMATO SAUCE, BASIL, SHAVED PARMESAN	
<b>MODERN CAESAR</b>	<b>14¾</b>
ROMAINE, 4K FARMS BACON BITS, GRANA PADANO, GARLIC DRESSING	
<b>MUSHROOM SOUP</b>	<b>9¾</b>
MUSHROOMS, TRUFFLE, CREAM, FRESH HERBS	

CHIMICHURRI | HORSERADISH CREMA | CREAMY PEPPERCORN  
TRUFFLE BUTTER | ROASTED GARLIC BUTTER | SPICY SMOKED BUTTER