

# FLOUR & THYME

## STARTERS

### HEIRLOOM TOMATO SALAD 12

BALSAMIC | THAI BASIL | TOMATO WATER  
EXTRA VIRGIN OLIVE OIL | MOZZARELLA  
RADISH | BASIL OIL

### GARDEN SALAD\* 14

ROASTED BEETS | PISTACHIO PUDDING  
CITRUS | FRISSE | SEASONAL HERBS  
GOAT CHEESE

### FOIE GRAS TORCHON\* 26

PUMPKIN | POMEGRANATE  
SEED GRANOLA | CHARRED SOURDOUGH

### CHAWANMUSHI\* 45

SMOKED BONE DASHI | CHIVES | OSSETRA CAVIAR  
ADD CHAMPAGNE YOU DESERVE IT!

*DOM PERIGNON 85*

## RAW BAR

### OYSTERS\* MKT

CHEFS PREPARATION

### CRUDO\* 24

PERSIMMONS | DILL | CITRUS | CHIVES  
SMOKED TROUT ROE | FRESNO PEPPER  
PICKLED SHALLOTS | GINGER TEA

### STEAK TARTAR\* 18

DRY AGED | PECORINO | CHIVE | SMOKED OLIVE OIL  
EGG YOLK EMULSION | CHARRED SOURDOUGH

### TUNA CARPACCIO\* 22

BASIL CUCUMBER SALSA | CITRUS  
EMBER CHARRED TOMATO | MICRO CILANTRO  
DILL | TOASTED SESAME SEEDS | FRESNO PEPPERS

## HAND MADE PASTA

### SPAGHETTI A LA CHITARRA 24

HOUSE WAGYU MADE BOLOGNAISE | 24-MONTH-OLD PECORINO

### LASAGNA 28

CRISPY ON ALL SIDES | MARINARA | 24-MONTH-OLD  
PECORINO

### GIRASOL 32

POACHED CRAB | SQUID INK | CHIVES  
BUTTER..... LOTS OF BUTTER

### AGNOLOTTI 22

3 CHEESE BLEND | SWEET CORN | CHIVES  
ADD TRUFFLES +MKT

## BURGER 26

SHORT RIB BLEND | FIRE ROASTED PEPPERS

## LAND

### VEAL TOMAHAWK\* 52

24 DAY DRY AGED | MOLE NEGRO | BITTER GREENS SALAD  
SMOKED OLIVE OIL

### BRICK CHICKEN 34

CHARRED BROCCOLINI | CRISPY ONION | CAPERS  
WOOD FIRED FINGERLING POTATO

### DUCK BREAST\* 62

SLOW ROASTED | CARROT PUREE | MICRO CARROTS  
ARIZONA PINECONE SYRUP | HAZELNUTS

### 2LB DRY AGED PRIME BONE IN RIBEYE\* 160

CAULIFLOWER PUREE | CHARRED ONION PETALS  
WILD MUSHROOMS | DEMI-GLACE

## SEA

### WOOD FIRED BRANZINO\* 30

BLISTERED CHERRY TOMATO | FRIED CAPERS | WHITE  
WINE | CHIVES | EXTRA VIRGIN OLIVE OIL

### CHILEAN SEA BASS\* 48

ENGLISH PEAS | LEMON BUTTER SAUCE | CHIVE OIL  
*ADD CAVIAR 32*

### GRILLED SCALLOPS\* 70

SHAVED GUANCIALE | PICKLED FRESNO'S  
GRILLED SWEET CORN | CORN SOUP

### BLUE FIN TUNA AU POIVRE\* 39

GREEN PEPPER CORN | SUN CHOKE  
GREEN ONION SALAD

## SIDES

### MUSHROOMS 14

RADISH | CHIVES | CHICKEN STOCK

### ROASTED CARROTS 12

CARROT PUREE | HAZELNUTS | GOAT CHEESE

### LOADED POTATO 18

BUTTER SAUCE | SMOKED TROUT ROE | CHIVES | MICRO GREENS

### BROCCOLINI 8

EMBER CHARRED | CURED EGG YOLK | OLIVE OIL

### FRIES 12

VINEGAR | ROASTED GARLIC AIOLI

### GRILLED SOURDOUGH 8

HONEY & THYME BUTTER

## CHEFS TASTING MENU

180

7 COURSES | OUR CHEFS FAVORITES FROM THROUGHOUT THE MENU  
EVERYONE IN THE PARTY MUST PARTICIPATE

*WINE PAIRING 135*