

# DINNER

## FROM THE ICE

- AHI TUNA TARTARE 16  
Light Ponzu Sauce, Union Square Market Greens
- WHOLE LOBSTER LETTUCE TACOS 25  
Avocado Salad, Celery Vinaigrette
- CEVICHE MIXTO 15  
Fluke, Octopus, Shrimp, Tiger's Milk,  
Sweet Potato Chips

## FROM THE FIRE

- BESPOKE BACON DUMPLINGS 12  
House Made Maple Bacon, Fuji Apples,  
Goat Cheese, Sake-Sriracha Aioli
- GRILLED OCTOPUS 18  
Paprika Purple & Gold Potatoes,  
Squid Ink Vinaigrette
- CARAMELIZED DIVER SCALLOPS 17  
Spaghetti Squash, Hen-of-the-Woods,  
Pine Nuts

## FROM NEW YORK

- CHARRED SWEET CORN 10  
Smoked Paprika Butter,  
Cotija Cheese, Fresh Lime
- LOCAL MARKET SALAD 12  
Curly Kale, Gala Apples, Goat Cheese Croquette,  
Maple Bacon Crisp, Sweet Pickled Apple Vinaigrette
- CRISPY BABY ARTICHOKEs 11  
Spicy Mustard, Fresh Mint & Lemon
- AVOCADO FRIES 12  
Black Mint & Peruvian Chili Aioli
- HOUSE MADE BURRATA 15  
Kale Pesto, Grilled Focaccia,  
Summer Squash & Zucchini
- CHEESES FROM SUSTAINABLE FARMS 18  
Honey Comb, Berries Jam, Sourdough

# BESPOKE

## MENU

Why Not Let Our Chefs Do What  
They Do Best - Cook For You.  
- M/P -

### SELECT PROTEIN



FISH



POULTRY



MEAT



VEGETARIAN

### SELECT FLAVOR PROFILE



LIGHT



RICH

### ANY FOOD SENSITIVITY?



NO NUTS



NO GLUTEN



NO SHELLFISH



NO DAIRY

SKIP EVERYTHING  
DO A CHEF'S CHOICE!



Executive Chef  
FRANCO BARRIO