

# Lounge

## Nibbles

### CHEESE PLATE | 12/32

- bellsong bella bianca (cow), WA
- smokey bleu (cow) oregon, pear mostarda, OR
- aged cheddar (cow), apple butter, ITA

### CHARCUTERIE | 12/32

- salame schiacciata piccante, dried fig
- porchetta di testa, herb salad
- jamon serrano with buttered hazelnuts, lemon

### THE WORKS all cheese and meat and then some | 52

### FRENCH FRIES

- kelp salt and vinegar, ketchup | 12
- garlic parmesean, truffle & lemon aioli | 14
- morraccan spice, cucumber ranch | 16

## Spring Pantry

### HEARTH BREAD spring garlic, sea salt | 12

accoutrements

- straciatella, saba, confit garlic | 8
- cacio e pepe hummus, nduja jam, aged pecorino | 7
- smoked bone marrow butter, preserved lemon, garlic, caper (DF) | 10

### ECOLIBRIUM MIXED GREENS

"lost peacock" chevre, cucumber, mint, pistachio dukkah, sudachi | 20

### BABY BEET SALAD

mustard dressing, lavender lamb ham, roasted white chocolate | 21

### SPRING PEA TARTLET

buttermilk ricotta, sweet pea, fermented green garlic, almond | 21

### GRILLED PAN DE TOMATE

sourdough focaccia, confit tomato, garlic girl sauce, green olive, baby basil | 24

### PRAWN COCKTAIL

marie rose sauce, horseradish, green apple, frisee herb salad | 22

### BEEF CARPACCIO

smokey bleu cheese, grape, roasted walnut, tarragon champagne, crouton | 24

### KFC WINGS

korean tempura, fermented chili honey, roasted lime | 22

## Plates

### UNI ANGEL HAIR

sea urchin chili crisp butter, miso broth, aged cheddar parm | 25

### SPRING CHICKEN

caramelized root vegetables, grilled onion, roasted garlic foie jus | 41

### WAGYU RUEBEN SMASHBURGER

4 oz. smashed beef, wagyu pastrami, 2000 island, sauerkraut, swiss cheese | 24

### STEAK FRITES

6 oz. beef fat hash brown, mushroom ketchup, grilled onions | 38

A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel.  
An additional 2% taxable surcharge will also apply to all food and beverage items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.

\*The consumption of raw or undercooked potentially hazardous foods may result in foodborne illness.