

# ACRE

## À LA CARTE MENU

### *Small Plates*

SOURDOUGH 7  
cultured butter, smoked salt

BISON TARTARE 22  
pickled beets, huckleberries, "donair sauce", roti

MAITAKE MUSHROOM 30  
burrata, brown butter, capers, grilled bread

12 OYSTERS CHEF'S CHOICE 45  
champagne minionette, lemons, tabasco

GRILLED CHICORY 18  
white anchovy, pecorino romano,  
anchovies crumb, salmoriglio

ALBACORE TUNA 18  
cucumber, shiso, avocado puree,  
lime cilantro dressing

SEAFOOD PLATEAU 60  
scallop ceviche, oysters, steelhead tartare,  
mussels escabeche champagne minionette,  
lemons, tabasco

### *Large Plates*

RICOTTA GNOCCHI 20  
stinging nettle, wild mushrooms with truffle, pumpkin seeds

PRAWN & SCALLOP MEZZALUNE 30  
dungeness crab, spicy tomato & fennel sauce, lemon

STEELHEAD 30  
trout roe "celeriac remoulade" brussels, citrus beurre blanc

DRY AGED STRIPLOIN 45  
2 OZ A5 STRIPLOIN 55  
4OZ A5 STRIPLOIN 80  
charcoal rub, rosti, broccolini, peppercorn jus

### *Sweet Finish*

SUNCHOKES ICE CREAM 13  
coffee cake, chocolate ganache, cocoa nib, gooseberry

APPLE PAN PERDU 11  
caramelized apple, pecans, maple syrup, vanilla ice cream

\*add black truffle 3g.25