

ACRE

À LA CARTE MENU

Small Plates

SOURDOUGH 7

cultured butter, smoked salt

GRILLED CHICORY 18

white anchovy, pecorino romano,
anchovies crumb, salmoriglio

BISON TARTARE 24

pickled beets, huckleberries, "donair sauce", roti

TUNA 20

cucumber, shiso, avocado puree,
lime cilantro dressing

MAITAKE MUSHROOM 30

burrata, brown butter, capers, grilled bread

SEAFOOD PLATEAU 60

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

12 OYSTERS CHEF'S CHOICE 45

champagne minionette, lemons, tabasco

Large Plates

RICOTTA GNOCCHI 22

stinging nettle, wild mushrooms with truffle, pumpkin seeds

PRAWN & SCALLOP MEZZALUNE 30

dungeness crab, spicy tomato & fennel sauce, lemon

STEELHEAD 35

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

DRY AGED STRIPLOIN 50

2 OZ A5 STRIPLOIN 60

4OZ A5 STRIPLOIN 110

charcoal rub, rosti, broccolini, peppercorn jus

*add black truffle to anything 3g 25
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Sweet Finishes

SUNCHOKE ICE CREAM 13

coffee cake, chocolate ganache, cocoa nib, gooseberry

APPLE PAN PERDU 12

caramelized apple, pecans, maple syrup, vanilla ice cream