

# makani

## Bar

### MIXED GRAIN SOURDOUGH 8

cultured butter, unfiltered olive oil

- + Egg Salad 6
- + Taramasalata 8
- + White Bean Puree 7
- + Smoked Tofu 5
- + Pork Terrine & Coppa di Testa 12
- + Beef Tartare 16

### LETTUCES & LEAVES 12

#### CELERY 14

Bayley Hazen Blue Weiser Farms radish, chive butter, sea salt

#### SQUID 18

Shiso, Cherry, Bottarga

#### ROCK COD 18

Egg Yolk, arugula, white bean

#### YEAST PANNA COTTA 12

brown butter, sorghum, smoked peach

#### STRAWBERRY ICE CREAM 12

black tea, grilled vanilla

#### ALMOND SORBET 12

bread syrup, olallieberry jam

*Executive Chef Miles Thompson*

*Wednesday, June 5, 2019*