## SIX\WEST

**POPCORN** <sup>6</sup> aged pecorino, duck fat butter, hot sauce CHIPS N' DIP 10 crispy chicken skin, dried onion sour cream dip BUTTERNUT & BURRATA TOAST 15 butternut two ways, torched burrata, everything hemp crunch WAGYU POT STICKERS 16 scallion chimichurri, soy black vinegar VEAL & BONE MARROW MEATBALL 15 robiola due latti, bordelaise jus ROBATA GRILLED CORN, sansho pepper mayo, cotija cheese, nori, sesame AMERICAN CAVIAR PANINI 29 potato roll, crème fraiche, chives SEARED SPICY TUNA ROLL 19 emulsions of edamame, coconut rice MAGICAL MUSHROOMS <sup>17</sup> fried exotic mushrooms, linguica, truffle powder EQUINOX FARMS SALAD 11 torched feta, cabernet vinaigrette "AOUA" AHI TUNA ROSTI 25 furikake rosti, foie gras, autumn mushroom jus 24HR SHORT RIB TACOS 14 pimento cheese, avocado, charcoal roasted shishito FRIED CAVENDISH FARMS QUAIL 19 cheddar scallion waffle, sea salt corn butter, wildflower honey SEARED FOIE GRAS <sup>22</sup> captain crunch french toast, bourbon maple syrup SK FRIED CHICKEN BAO 15 buttermilk fried thigh, creole mayo, pool room slaw DRY AGED BURGER <sup>17</sup> thick cut bacon, aged cheddar, 500 island dressing, hand cut fries KING CRAB MAC <sup>28</sup> juliana's cavatelli, gruyere, gouda, aged cheddar, truffle saltines CHARCOAL GRILLED SPANISH OCTOPUS 19 fra'mani sopressata, black garlic, yukon potato TORCHED TIN OF SPICED CALAMARI RAGOUT 24 warm francese, fritto misto A5 JAPANESE WAGYU SIRLOIN 29/0Z. (2 0Z.MIN.) hot stone, pork belly fried rice

DAVID DANIELS FALL 2019

