



OPENAIRE DINELA MENU

\$55

FIRST COURSE

YOUNG BEET SALAD
JALAPENO CHEVRE, CUCUMBER, DILL, SMOKED SESAME

OR

SEARED ALBACORE
HEIRLOOM CHERRY TOMATO, ALMOND, PARSLEY,
GREEN OLIVE, BERBERE

SECOND COURSE

SLOW ROASTED OCEAN TROUT
BEANS, WILD RICE, PEA TENDRIL, YUZU, GOCHUJANG

OR

BRAISED BEEF PALERON
OKINAWA SWEET POTATO, SPIGARELLO, MEYER LEMON, SOY RED WINE

THIRD COURSE

CRUNCH CHOCOLATE CAKE, CARAMEL, DULCE DE LECHE

OR

STRAWBERRY CHEESECAKE, KIWI-LIME GLAZE, WHIPPED MASCARPONE

CHEF PARTNER JOSIAH CITRIN — EXECUTIVE CHEF KEVIN LEE

APRIL 1ST-15TH , 2022 5:30PM - 10PM
AVAILABLE FOR DINE-IN ONLY. TAX AND GRATUITY NOT INCLUDED.