

AMANGANI

lunch

salad

AMANGANI CAESAR* 17 butter leaf, cress, sourdough

WINTER GREENS 17 tatsoi, mizuna, curried parsnip, pomegranate

LYONNAISE* 19 frisee, einkorn, farm egg, warm bacon vinaigrette

TO ADD chicken paillard 10 / shrimp 11 / steak* 18 / boquerones 6 / tofu 7

appetizer

ONION SOUP 16 gruyere, sourdough

FORAGED MUSHROOMS* 26 farm egg, pine nut, manchego, marsala

FRIED PORK RILLETTES 22 aji verde, pickled espelette

CHEESE AND CHARCUTERIE 46 chef's featured selection and accoutrements

entree

AMANGANI WAGYU BURGER* 26 mushroom duxelles, caramelized onion, sharp cheddar

GRAVLAX TARTINE* 23 dill bavarois, mizuna, caper-currant vinaigrette, sourdough

FLAMICHE AUX POIREAUX 24 mizuna-hazelnut salad, green apple vinaigrette

COQ AU VIN* 29 lardon, mushroom, polenta

STEAK-FRITES* 32 hasselback fingerlings, red wine mustard demi

ARCTIC CHAR* 37 black lentil ragout, roasted cauliflower, currant, almond cream

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

executive chef, andrew walters.

amangani supports local farms, ranches and fisheries that are guided by principles of sustainability.