

WHIPPET LAB

and
Social Justice Club

Dinner

(ALL PLATES ARE MEDIUM SIZED, RECOMMENDED 2-3 PER PERSON)



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| DEVEILED EGGS Mix of Japanese & North American style | 70 |
| PICKLE PLATE Mix of carrot, cucumber, shitake, egg, red cabbage, kimchee, jalepeno, onion | 65 |
| GRILLED SANDWICH Aged cheddar, sauerkraut & pickled cucumber | 85 |
| COD CRUDO Black truffles, red radish, watercress, fennel oil | 130 |
| CAESAR BRUSSELS SPROUT SALAD Pecorino baked egg, croutons | 95 |
| BURRATA Persimmon, pomegranate, hazelnuts | 125 |
| TACOS Avocado citrus salsa, goat cheese | 130 |
| DUMPLINGS Bok choy & shitake OR shrimp | 95 |
| KIMCHEE PANCAKES Housemade kimchee, herbed yoghurt & trout roe | 110 |
| PIZZETTA Roasted fennel, roasted garlic, and cream on Tevekvarn stoneground wheat crust | 125 |
| FISH OF THE DAY Artichokes, preserved lemon, capers, oregano – Ask your Server! | 130 |
| HANDCRAFTED POTATO GNOCCHI Basil pesto, buffalo ricotta, yellow tomatoes, pine nuts, parmesan crisp | 125 |
| MACARONI AND CHEESE Aged cheddar, smoked scamorza & parmegiano reggiano | 95 |
| WHIPPET BOWL Millet, black beans, roasted root vegetables, seaweed. | 125 |
| • CHOICE OF SAUCE: Ginger-carrot, Peanut-lime, or Lemon-caper | |
| • ADD: Egg –or– Tofu | +20 |
| CHEESE PLATE Androuet selection: Hercules (sheep & goat), St. Maure, Camembert | 95/125 |

Dessert

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| MEYER LEMON MOUSSE Crispy almond merengue & caramel blueberries | 80 |
| SALTED BUTTER CARAMEL Brioche gateau, marscapone | 75 |
| CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH Vegan | 60 |
| CHOCOLATE BUDINO | 70 |
| OLIVES House-Smoked green –or– kalamata | 40 |
| NUTCRAFT Housemade caremelized spiced almonds | 65 |
| • FLAVORS: Classic (Cumin/Chili), Japanese, Curry/coconut, Smoked | |

*Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, shellfish, and milk.
For any other dietary concerns, please speak with your server.*