BUTCHERS & BARBERS

G STAR RAW Taste maker's Dinner

Executive Chef Luke Reyes PRESENTS

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charcuterie, pate, pork rilletes, pickles, ricotta

popcorn, roasted garlic, rosemary, thyme oil

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roasted cauliflower, brown butter, sheep milk feta

crudo trout buttermilk biscuit

grilled asparagus, burrata, mushrooms,
house cured bottarga, anchovy butter

herbed french fries, roasted garlic aioli, ketchup

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10 oz. grilled hanger steak,
point reyes blue cheese butter, la ratte potatoes

king salmon, braised black kale,
chanterelle mushrooms, cucumber yogurt

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strawberry beignets

Champagne and Heels

RAW FOR THE OCEANS

CHAMPAGNE PERRIER-JOUËT

#GstarRaw #RawForTheOceans #PlasticAge