



MENU

First Course: Small Dishes

Banchan

Pickled Watermelon Radish, Mushroom Escabeche, Yuzu Chili Cucumbers, Grilled Bok Choy and Chinese Broccoli, Leafy Greens, Ssamjang Dipping Sauce

Crudo

Long Island Fluke: Spanish EVOO, Lemon Zest, Crunchy Sea Salt

Hamachi: White Soy, Lime Zest, Yuzu Juice

Yellowfin Tuna

Second Course: Shared Plates

Roasted Sunchokes and Delicata Squash

Tahini

Selections from the Binchotan

Confit Maitake Mushrooms, Salmon Bellies, Wagyu Beef

Third Course: Entrée

Boneless Short Rib

Asparagus, Chicories, Truffle

Green Farro Risotto

Spring Vegetables and Sorrel

Fourth Course: Dessert

Honey and Chamomile Semifreddo

Calamansi

DEITY IS A NO TIP ESTABLISHMENT

ALL DEITY EMPLOYEES ARE COMPENSATED WITH A LIVING WAGE
(NYC SALES TAX IS ADDITIONAL)

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