

PROVISION

NO.14

COMMUNAL

Chili Braised Short Ribs 32
apple salad, kohlrabi, pandesal

Miso Lamb Ribs 32
cucumber-radish salad, couscous

Whole Roasted Cod Loin 30
heirloom tomato tapenade, balsamic salad

Ethiopian Vegetable Gebeta 24
lentils, braised cabbage, yellow split peas, tomato salad

Pata (market price)
(limited quantities; available for pre-order)

*suckling pig leg, braised,
hung to dry overnight & deep-fried
banana bbq sauce, chili vinegar sauce,
cilantro lime aioli*

COLLECTION

Kale Salad 9
mandarinquat, strawberries, apples, cashews

Brussels 8
apples, fennel pollen, bacon

Burrata 12
compressed melon, iberico ham, praline crunch

Minestrone 6
fava beans, kale, bacon

Conchiglie (mac + cheese) 8
soubise, roasted mushroom, thyme

Rigatoni Alla Romano 11
fresh-ground veal sausage, tomato, cream

Tortolle 11
lamb, mustard greens, demi-glace

** all pastas are made in house*

Himachi Tartare 10
pickled daikon remoulade, kombu crackers

Hens in a Blanket 9
pheasant sausage, puff pastry, mustard

Hot Pocket 9
sweet loaf, lamb sugo

Scallops 11
fennel, blood orange, beet, pistachios

Pheasant Roulade 12
barley risotto, parsley, pickled blueberries

Slow Roasted Pork Belly 10
mango, fennel frond pesto, cashews

Hand-Cut Fries 5
house selection of sauces

Lobster Roll 16
celery root, brioche bun, fries

P14 Burger 28
foie gras, truffle, goat cheese, lobster

Sit back, relax, and enjoy some eats.

EXECUTIVE CHEF / JAMES DUKE
CHEF DE CUISINE / JOHN LEAVITT