

TONIGHT'S OFFERINGS

PRICE DETERMINED UPON THIRD COURSE SELECTION

CHOICE OF ONE COLD 1ST COURSE

BEET SALAD ROASTED BEET | YOGURT ESPUMA | CITRUS SHISO LEAF | GOAT CHEESE SNOW | PUMPERNICKEL CRUMBLE

CRUDO* GRAPEFRUIT | PONZU | CHIVE | DILL JALAPEÑO | AVOCADO | CHERRY TOMATO | CILANTRO

STEAK TARTARE* POTATO MILLEFEUILLE | PECORINO CURED EGG YOLK | LEMON

FOIE GRAS TORCHON* +18
PERSIMMONS | MAPLE SUGAR | POMEGRANATE | PISTACHIO

CHOICE OF ONE HOT 2ND COURSE

LOADED POTATO POTATO ESPUMA | CRISPY POTATO BACON | PECORINO CHEESE | CHIVE

SWEET CORN AGNOLOTTI MASCARPONE | RICOTTA POPCORN | PECORINO | CHIVES

COMTÉ CHEESE CROQUETTE CHIVE
COMTE CHEESE BECHAMEL | OLIVE OIL | PECORINO

DRY AGED TUNA +10 PEPPERED DEMI-GLACE | CHIVE SMOKED OLIVE OIL | SUN CHOKE PURÉE | LEMON BALM

OSSETRA CAVIAR +35
LEMON BUBBLES | DASHI CUSTARD | CHIVE

CHOICE OF ENTREE

RISOTTO 45
PECORINO | HYPHA FOODS WILD MUSHROOMS
CARAMELIZED SHALLOTS | THYME

CHILEAN SEA BASS 80
GNOCCHI | POACHED PEARL ONION | CHIVES
GUANCIALE | LEEK JUS | MICRO VEGETABLES

CHARRED OCTOPUS 55
PORK BELLY | POTATO 2 WAYS | CILANTRO
CHARRED SWEET PEPPER ALMOND SAUCE

SCALLOPS 68
WILD JAPANESE U-8 | SWEET POTATO HASH
SMOKED BACON | CAPERS | CHIVES

OCEAN TROUT* 65
BLISTERED TOMATO | CAPERS | TOMATO BUTTER SAUCE
ORZO PASTA

DUCK BREAST* 82
BLACKBERRY SAUCE | MICRO TURNIPS
CELERIAC PURÉE | LAVENDER CITRUS CRUST

BISON* 92
CONFIT PEARL ONION | CAULIFLOWER PUREE
MOREL MUSHROOMS | CRISPY ONION | UMAMI DEMI

PRIME BEEF WELLINGTON* 100
HYPHA FARMS MUSHROOM DUXELLES
PROSCIUTTO | DEMI-GLACE | MUSTARD

ADD-ONS

TRUFFLE SERVICE MKT PRICE
SEASONAL SELECTION OF TRUFFLE

3 COURSE WINE PAIRING 70