

T A S T I N G M E N U

PURPLE POTATO SALAD
pickled ramps, ruby radish, violet mustard aioli

SAUTÉED FOIE GRAS
orchard fruits, onion marmalade

BUTTER POACHED LOBSTER
swiss chard, carrot, golden raisins, pine nuts

ROASTED VEAL RIBEYE
artichoke barigoule, button mushrooms, african basil

CHOCOLATE FLAN
venezuelan dark chocolate, mandarin, crème fraîche, nutmeg

one hundred fifty dollars per person

with wine selections, two hundred thirty-five dollars

with grand wine tasting, three hundred twenty-five dollars

V E G E T A R I A N T A S T I N G M E N U

CARROT COCONUT SALAD
curry meringue, rye bread crumbs, tarragon

SAUTÉED GNOCCHI
caramelized tomato, basil, trapanese sauce, parmesan crisp

STUFFED ONION CARBONARA
brussels sprouts, garlic blossoms

CAULIFLOWER CACCIATORE
eggplant, sweet pepper, amaranth

WARM BREADED GOAT CHEESE
citrus marmalade, pistachio, studio garden lettuces, fennel

LEMON, HONEY, OLIVE OIL
white chocolate lemon cream, lemon granité, honey ice cream, powdered olive oil

one hundred ten dollars

with wine selections, one hundred ninety-five dollars

with grand wine tasting, two hundred eighty-five dollars

CAVIAR

GOLDEN OSETRA CAVIAR
traditional accompaniments

two hundred-fifty per ounce

FIRST

CHILLED OYSTERS | 28
orange habanero, red shiso, white ponzu

SCARBOROUGH FARMS MIXED GREEN LETTUCES | 25
baby beets, marinated grapefruit, radish, citrus vinaigrette

MARINATED TUNA SASHIMI | 28
jicama, hon shimeji, avocado, nori

SMOKED TROUT SALAD | 25
cucumber linguini, pickled red onions, trout roe

SECOND

DUNGENESS CRAB AND RICOTTA CAVATELLI | 29
fines herbes, preserved lemon glaze

BRAISED PORK BELLY | 25
pickled fresno chili, edamame, thai basil, pho broth

PARMESAN RISOTTO | 25
guançiale, lacinato kale, garlic blossoms

SEARED DIVER SCALLOPS | 28
cranberry beans, agrodolce shallot, swiss chard, bacon powder

MAIN

SAUTÉED KING SALMON | 55
sunchoke, gala apple, tamarind brown butter, nasturtium

SAUTÉED SEA BASS | 65
marinated eggplant, chinese broccoli, kumquat, asian black bean sauce

SEARED SWORDFISH | 55
spicy lentils, okra, pipérade sauce, amaranth

LA BELLE FARMS DUCK BREAST | 58
hearts of palm, mango, hon shimeji, soy-mustard seed

GRILLED BEEF TENDERLOIN | 58
short rib cigar, weiser farm potatoes, smoked leek, spinach

ROASTED LAMB LOIN | 58
vadouvan carrot, broccolini, matsutake mushrooms, tomato coulis