

TASTING MENU

DUTCH WHITE ASPARAGUS
cured tuna, egg mousseline, caviar

SEARED MAINE SCALLOPS
citrus, brussels sprouts, purple cabbage

POACHED HALIBUT
bok choy, pickled vegetables, red curry broth

SMOKED DUCK BREAST
endive, date-banana, chanterelle, blackberries

TOMME DE RABELAIS FONDUE
gala apple, toasted fruit and nut bread

STRAWBERRY VACHERIN
olive oil, rhubarb, thai basil

one hundred seventy dollars

with wine selections, two hundred sixty-five dollars

with grand wine tasting, three hundred fifty-five dollars

VEGETARIAN TASTING MENU

BEET AND GOAT CHEESE RAVIOLI
basil, smoked almonds, balsamic vinegar

BROWN BUTTER GNOCCHI
bouquet vegetables, romesco sauce

KOHLRABI FETTUCINI
broccolini, cippolini, porcini a l'orange

POTATO AND MUSHROOM LASAGNE
swiss chard, parmesan, fines herbes

CABOT CLOTHBOUND CHEDDAR
torched baby gem lettuce, olive powder, sundried tomato

PINEAPPLE CANNELLONI
pineapple, cilantro granité, coconut sorbet

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

TOMATO SALAD | 25
smoked burrata, bottarga, pistachio

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

HAMACHI CRUDO | 28
yuzu mayonnaise, green apple ginger broth, fresh wasabi

SECOND

ENGLISH PEA SOUP | 25
sugar snap, tendrils, hummus, serrano, mint

RABBIT RAVIOLI | 25
carrot kimchi, fines herbes, consommé

ESPELETTE SPICED PRAWN RISOTTO | 25
corn, mascarpone, lime

GRILLED OCTOPUS | 28
cauliflower cacciatore, mizuna

MAIN

SEARED KING SALMON | 55
wheat berries, teriyaki parsnip, nasturtium, miso emulsion

SAUTÉED SEA BASS | 65
spinach, beets, pickled kumquat, red onion bone marrow sauce

COD AND CALAMARI | 55
lemon couscous, ink purée, pepper coulis, fennel

ROASTED VEAL RIBEYE | 65
artichoke barigoule, button mushrooms, thai basil

GRILLED BEEF TENDERLOIN | 58
crispy potatoes, shaved asparagus, sorghum, morels, spring garlic cream

ROASTED LAMB LOIN | 58
fava beans, tomato, nettle salsa verde, chanterelles, squash blossoms