

# TASTING MENU

SUMMER CRAB SALAD  
strawberry, sea buckthorn, cashew, caviar

SEARED MAINE SCALLOPS  
stone fruits, peach lemon verbena

POACHED HALIBUT  
bok choy, pickled vegetables, red curry broth

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

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

CHILLED APRICOT CURD  
almond gelato, whipped citronelle cream

one hundred seventy dollars

with wine selections, two hundred fifty-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, royal trumpet 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