

T A S T I N G M E N U

CURED HAMACHI
green apple, pistachio, shiso-yuzu broth

BUTTER POACHED LOBSTER
parsnip-vanilla purée, lobster mushrooms, lobster bisque

SAUTÉED HUDSON VALLEY FOIE GRAS
tiny turnips, borage, shiitake broth

ROASTED VEAL RIBEYE
purple sweet potato, charred lemon, brussels sprouts

SOFIA CAPRIOLE GOAT CHEESE
burnt blackberries, candied almonds

MANDARIN PANNA COTTA
sage, lemon marmalade, mandarin marshmallow, brandy babarum

one hundred forty dollars per person

with wine selections, two hundred twenty-five dollars

with grand wine tasting, three hundred fifteen 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
rye bread crumbs, curry meringue, tarragon

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

STUFFED ONION CARBONARA
brussels sprouts, garlic blossoms

CAULIFLOWER CACCIATORE
eggplant, sweet pepper, amaranth

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

CHERRY KIRSCH CAKE
sour cherry sorbet, ground white chocolate, fresh cherry compote

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

SEARED TUNA | 28
fennel, caper, tomato-orange coulis

CALIFORNIA SUMMER SALAD | 25
avocado, mâche, pickled blueberries, radish

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
speck threads, pea tendrils, garden mint

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

MAIN

ALASKAN HALIBUT | 55
asparagus, zucchini, guanciale, cashew butter, meyer lemon vinaigrette

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

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

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

GRILLED BEEF TENDERLOIN | 58
grilled onions, potato mousseline, chanterelle mushrooms, mustard greens

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