

# T A S T I N G M E N U

GOAT CHEESE PANNA COTTA  
chorizo, yams, mizuna

BRÛLÉED SHRIMP  
braised cabbage, grapefruit, fennel, garlic blossoms

PUMPKIN TORTELLINI  
pumpkin consommé, amaretti biscuit, sprouts

ROASTED MARY'S ORGANIC TURKEY  
brioche stuffing, haricots verts, potato mousseline, butternut squash compote, sage gravy

MACALLAN 12 SEMIFREDDO  
araguaní venezuelan chocolate ganache, frozen sour cream, warm fudge, cinnamon

one hundred fifty dollars per person

with wine selections, two hundred thirty-five dollars

with grand wine tasting, three hundred twenty-five dollars

# VEGETARIAN TASTING MENU

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