

TASTING MENU

AHI TUNA POKE

smoked eel, avocado, kohlrabi, pickled vegetables, ancho chili

SAUTÉED HUDSON VALLEY FOIE GRAS

kumquat, nasturtium, onion marmalade

SEARED MAINE SCALLOPS

salsify, compressed pineapple, cactus pear, arugula

BONE MARROW CRUSTED BEEF SHORTRIB

potato truffle galette, marinated king trumpet mushrooms, cassis jus

LE DELICE DE BOURGOGNE

quince-tumeric mostarda, manuka honey, toasted baguette

BANANA TEA CAKE

jasmine mousse, banana-passion sorbet

one hundred seventy five dollars

with wine selections, two hundred sixty dollars

with grand wine tasting, three hundred sixty dollars

VEGETARIAN TASTING MENU

CRIMSON BEET TARTARE

golden beet "yolk", horseradish crème fraîche

CRISPY RICE PAELLA

bouquet tiny vegetables, romesco sauce

CELERINI ALFREDO

celery root noodles, garlic cream, brown butter crumble, truffles

POT"ATO"-AU-FEU

potato variation, brussels sprouts leaves, chanterelles, roasted vegetable broth

FLEUR DU MAQUIS

ratatouille, arugula

PISTACHIO PAVLOVA

meringue crisps, pistachios, lemon marmalade

one hundred forty dollars

with wine selections, two hundred twenty-five dollars

with grand wine tasting, three hundred twenty-five dollars

C A V I A R

OSETRA CAVIAR
traditional accompaniments

two hundred-fifty per ounce

F I R S T

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

AUTUMN PEAR AND CELERY SALAD | 25
verjus poached pears, celery ribbons, candied pine nuts

LOCAL CITRUS AND WATERCRESS SALAD | 25
coach farms chèvre, crispy guanciale, gordal olive vinaigrette

HAMACHI CRUDO | 28
leche de tigre, finger lime, radish, black mint, rice cracker

S E C O N D

DUNGENESS CRAB BASIL SOUP | 28
lemon and okinawa potato, preserved lemon

YAM AGNOLOTTI | 25
chorizo, spiced pepitas, buratta-lime froth

SMOKED SQUAB | 28
kabocha squash, puffed grain granola, chicory, huckleberry

LOBSTER RISOTTO | 28
sea buckthorn, mascarpone, fines herbs

M A I N

NEW ZEALAND JOHN DORY | 65
castroville artichokes barigoule, polenta roulade, black trumpet mushroom purée

SAUTÉED SEA BASS | 65
lemon ricotta cavatelli, golden cordyceps, asparagus, clam nage

SEARED KING SALMON | 60
wheat berries, pomegranate, spinach, vanilla beurre rouge

GRILLED BEEF TENDERLOIN | 60
parsnip, maitake, ramp and dried apricot relish, bordelaise

SUPERIOR FARMS LAMB LOIN | 60
white carrot mustard, roasted carrot, cipollini, white anchovy

ROASTED VENISON LOIN | 60
braised red cabbage, rutabaga, wild mushrooms, spruce, veneur sauce