



first course

choice of

MARKET SALAD

Kohlrabi, Persimmon, Truffle Vinaigrette

TUNA TARTARE

Dressed with Avocado, Chilies, Sesame Seeds, Cilantro

supplement \$3

Kobocha Squash Soup

Whipped Coconut Milk, Yellow Curry, Cilantro, Peanuts

GRILLED SPANISH OCTOPUS

Garbanzo Beans, Charred Peppers, Olive Vinaigrette, Lemon Aioli

supplement \$5

entreés

choice of

ROASTED MARY'S CHICKEN

Parsnip Purée, Yukon Gold Potatoes, Lady Apples

SALMON

Celery Root Purée, Mustard-Sauerkraut Sauce, Rye Berries, Brussels Sprouts

CACIO E PEPE AGNOLOTTI

Parmigiano Reggiano

add winter black truffles \$5

DRY AGED CREEKSTONE FARMS NY STRIP

Shallot Confit & Watercress

supplement \$21

dessert

choice of

MEXICAN CHOCOLATE BUDINO

Coconut Whipped Cream & Sesame Crunch

APPLE GALETTE

Ginger Spice Gelato

\$49

TAX AND GRATUITY NOT INCLUDED

MENU AVAILABLE

MONDAY-SATURDAY 6:00 PM- 9:30 PM

SUNDAY 6:00 PM- 9:00 PM

CHEF/PARTNER GEOFFREY ZAKARIAN
CHEF DE CUISINE SEAN HELLER