
CHEFS TASTING

ASK YOUR SERVER ABOUT AVAILABLE TASTING MENUS, WINE PAIRINGS & VEGETARIAN OPTIONS

ALL GUESTS AT A TABLE MUST PARTAKE IN THE TASTING MENU

RAW

OYSTER, CHERRY GRANITA, CUCUMBER	3
JAPANESE HAMACHI, CURRY DAIKON, MISO WHIPPED TOFU, EDAMAME, TONBURI, LOTUS ROOT	14
YELLOWFIN TUNA, RICE CAKE, SRIRACHA PEARLS, KEWPIE MAYO, FINGER LIMES, PICKLED GINGER	14
SNAPPER CARPACCIO, PLUM SAUCE, KELP NOODLES, BURDOCK ROOT, UNAGI, APPLE, SHISO MERINGUE	13
RAW TASTING	18

FIRST COURSE

SOFT SHELL CRAB, GRILLED PRAWNS, CREAMY GRITS, MOREL MUSHROOMS, BEET BRAISED KOHLRABI, MACHE	15
MAINE DIVER SCALLOPS, WAGYU CAKE, RAMP RISOTTO, FIDDLEHEAD FERNS, WATERMELON RADISH	16
GRILLED ASPARAGUS TERRINE, SMOKED SALMON SABAYON, BEET PICKLED RAMPS, ALMOND, SOURDOUGH TUILE	13
GRILLED BABY OCTOPUS, BLACK BEAN SAUCE, SWEET PLANTAIN, GRILLED NOPALES, PRICKLY PEAR	15
LUCKNOW DUSTED SQUAB, FOIE GRAS POLENTA CAKE, MUSHROOM FLAN, RED CABBAGE, CELERY HEARTS, POMEGRANATE	18
BRAISED PORK BELLY, PICKLED BEECH MUSHROOMS, COCONUT MARSHMALLOW, MUNG BEANS, GREEN CURRY	14
STUFFED SQUID, SHRIMP & SCALLOP MOUSSE, BABY SPINACH, SPICY PINEAPPLE, BLACK TAPIOCA	11

SALADS

HAY ROASTED BABY BEETS, BLUEBERRIES, HOUSEMADE COTTAGE CHEESE, FIR TREE HONEY, PEPPER WHEAT CRACKER	11
RED INCA QUINOA, FRESH GARBANZO FALAFEL, BABY CUCUMBERS, DRIED FRUIT, ZA'ATAR YOGURT, CHARRED EGGPLANT	10
FIELD GREENS, WHITE BALSAMIC VINAIGRETTE, FETA, RASPBERRY, CASHEW BRITTLE, FRUIT NUT TUILE	9

ENTREES

CREPES, HOUSE MADE CHEVRE, TURNIP, GOLDEN BEET, HEDGEHOG MUSHROOMS, SWISS CHARD	27
ATLANTIC SALMON, YELLOW GAZPACHO, CANTALOUPE, ROASTED CHERRY TOMATOES, CHORIZO, FOCACCIA CROUTONS	31
CRISPY SKATE WING, HUITLACOCHÉ PUREE, FLAGEOLET BEANS, SNAP PEAS, CRAYFISH, ANDOUILLE SAUSAGE, POPCORN SAUCE	29
SWEETBREAD CRUSTED HALIBUT, ENGLISH PEAS, THUMBELINA CARROTS, BREAKFAST RADISH, BLACK GARLIC EMULSION	33
RABBIT LEG ROULADE, ROASTED RABBIT LOIN, STINGING NETTLE, PANCETTA, BEE POLLEN GNOCCHI, ONION CHAMOMILE SAUCE	38
BEEF TENDERLOIN, EUCALYPTUS, SASSAFRAS BRAISED SHORT RIB, MUSHROOM PUREE, LENTILS, SHALLOT MARMALADE	35
LAMB RACK, ROOIBOS, LAMB TONGUE, BULGUR WHEAT, ROASTED BABY VEGETABLES, PURPLE FINGERLING POTATOES, FAVA BEANS	34

SIDES

WARM POTATO SALAD, BACON, MUSTARD SEEDS, CHIVE	7	LONG BEANS, BLACK VINEGAR, FIVE SPICED PEANUTS	6
CUCUMBER, WHITE GRAPES, PEDRO XIMENEZ, DILL, ALMONDS	6	MAC "N" CHEESE, EDAMAME	7

EXECUTIVE CHEF
GIUSEPPE TENTORI

CHEF DE CUISINE
CARL SHELTON

SOUS CHEF
JOHN KIRCHNER