

Menu

amuse-bouche

the best bread we've made so far - cultured butter



START

caviar service - crème fraîche, potato variations
kaluga (50g) -65- belgian osetra (50g) -100- beluga (30g) -175-

tempura scallops, warashita, sambal, kombu -19-

grilled mushroom, zhoug, goat cheese, onion soubise, almonds, truffle -19-

little gem, gorgonzola, roasted pears, strawberry, prosciutto -18-

crab, dill dressing, rye crumble, green apple, napa cabbage, tobiko -22-

mussels, fennel, coconut, miso, ciabatta -21-

MAIN

poached halibut, smoked polenta, bokchoy, red pepper bisque, pickled shallot -48-

risotto, cherry tomato, asparagus, pesto, crème fraîche -36-

seared cauliflower, sweet potato, muhummara, candied walnuts, corn prosecco veloute -32-

duck breast, parsnip, blackberry, salsify tatin, raddichio -48-

grilled swordfish, piccata, green tomato, black rice, haricot vert -44-

pork tenderloin, shiitake, celeriac, pasilla adobo, pearl onion, kale zucchini -46-

seared venison, sunchoke, rainbow carrots, plum, sunflower gremolata, kohlrabi fondant -52-

SWEET

espresso semifreddo, black olive, spiced gelée, chocolate bark -18-

chocolate cake, speculoos, guajillo chili jam, blueberry, pine tree ice cream -18-

elderflower mousse, chocolate sable, meringue, yuzu caviar, blackberry -17-

black sesame brûlée, macerated cherries, cocoa sorbet -16-

selection of local artisan cheeses -28-

brought to you by -
Chefs - Ahaggar Juárez, Hugo David Vazquez
Pastry Sous - Joni-gaye Williams
Commis - Breanna Tuzzeo, Tama Vargas
Service lead - Jeremy Patterson

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.