TASTING MENU

MARINATED SCALLOPS
Apple, Radish, Shiso

GRILLED ASPARAGUS
Barley, Crab, Green Garlic

POACHED HALIBUT
Artichokes, Peas, Fava Beans

SUMAC-CRUSTED DUCK BREAST
Beets, Red Cabbage, Orange

STRAWBERRIES AND CREAM
Angel Food Cake, Sorrel Ice

CHEF'S TASTING MENU 140

PAIRINGS

Metal House, Disco Nat, Wild Ferment Cider
Esopus, New York 2019

Château Pradetaux, Bandol Rosé
Provence, France 2019

Ronco del Gnemiz, San Zuan
Colli Orientali del Friuli, Italy 2017

Produttori del Barbaresco, Muncagota
Barbaresco Riserva, Piedmont, Italy 2008

Billecart-Salmon, Demi-Sec, Champagne, France

WINE PAIRINGS 75

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