FIRST
fluke crudo, salted plum, citrus marigold
green tomato, brokaw avocado, garden cucumbers, shishito yogurt
chips & dip, crisped salmon skin, avocado kosh, black lime
grilled lobster, pickled farm cucumber, green curry ($20 supplement)
golden osetra caviar, shrimp blini, egg mousse, garden herbs ($75 supplement)

SECOND
hami melon, stracciatella, field herbs, fresh pistachio vinaigrette
braised romano beans, fennel pollen custard, basil whey
dry-aged beef tartare, garden broccoli, sunchoke chili crisp, puffed naan
ricotta gnudi, burgundy truffles, parmesan consommé
sweet & sour pig ears, espelette glaze, jacobsen orchard figs
white truffle tagliatelle, castelmagno cheese, shaved white truffles ($100 supplement)

THIRD
black cod, cordyceps mushrooms, farm cauliflower, abalone consommé
steelhead trout, young fennel, pine nuts, smoked pepper condiment
matsutake mushrooms, grilled hinona kabu turnips, mushroom essence
truffle-glazed chicken, autumn squash, smoked bacon, caramelized fig, sauce vin jaune
35-day new york strip, fairy tale eggplant, meyer lemon kosh, pimentón jus
45-day tomahawk, beef fat potato, mushroom hollandaise (serves two, $100 supplement)

FOURTH
cabot cheddar, sicilian pistachios, farm beans, pea tendrils
sweet corn pavlova, chamomile ice, blueberries, popped sorghum
café au lait, coffee crème, milk ice cream, cardamom, caramel
brown butter maple crémeux, green apple sorbet, pain d’épices, mulled cider
jivara chocolate crème, orange-cocoa crumble, olive oil sorbet, chocolate sponge

150 per person
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
autumn tasting menu

fruits de mer
kaluga caviar
steelhead trout
poached lobster

caviar pretzel
cultured yogurt butter, golden osetra caviar
($75 supplement)

celery root soup
sorrel mousse, green apple, garden herbs

ricotta gnudi
burgundy truffles, parmesan consommé

white truffle tagliatelle
castelmagno cheese, shaved white truffles
($100 supplement)

alaskan halibut
cordyceps mushrooms, summer squash, green curry whey

american wagyu ribeye
french shallot, horseradish crème fraîche, chanterelle jus

burrata
pickled eggplant, toasted hazelnuts, puffed naan

jivara chocolate crème
orange-cocoa crumble, olive oil sorbet, chocolate sponge

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