



the duck
&
the peach

spring

beluga caviar | 12 | yucca, whipped ricotta, scallion

pan de cristal & butter | 12 | migrash farms bolles grain, array of butters

beef tartare | 17 | roседа farms beef, horseradish, calabrian chile, potato chips

butterhead lettuce | 15 | banyuls vinaigrette, mimolette, tarragon, chervil, chive

rainbow carrot | 16 | labneh, harissa crunch, dill

asparagus risotto | 17 | arborio, lemon, chervil

rotisserie

celery root | 45 | olive tapenade, brown butter, celery leaves

golden tilefish | 65 | line-caught, asparagus, beurre blanc, tarragon

chicken | 65 | amish chicken, potato, aji verde toum, cilantro

duck | 98 | j. jurgielewicz duck, watercress panzanella, citrus vinaigrette, scallion

wagyu | 78 | ovoka farms beef, beef tallow chimichurri, turnip, pearl onion, fava bean

duck feast

**our favorite way to spend the evening, with our signature duck and this season's bounty
a three course menu built for two to enjoy, including dessert | 180**

A 22% service charge is added to your bill to create equity and stability in our industry. The entire service charge added to your bill is for our hourly team members and 100% is used for their compensation. Should you wish to acknowledge the team for an exceptional experience, we have included an optional gratuity line. Any gratuity left is distributed among all hourly team members in the dining room and kitchen, who also create your dining experience. Enjoy and thank you for joining us.

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