

VEGETABLES & GRAINS

FALAFEL garbanzo beans, tabbouleh, yogurt	26
GLOBE ARTICHOKEs sunchokes, green almonds, carrot romesco	26
WHITE ASPARAGUS castelvetrano olives, pine nuts, basil, miner's lettuce	30
CODDLED EGG peas, fava beans, morels, paloise mousseline	26
CARNAROLI RISOTTO blue foot mushrooms, spring garlic, piave vecchio	30

SEAFOOD & MEAT

OSSETRA CAVIAR boston mackerel, hearts of palm, dill, chervil	34
MONTEREY BAY RED ABALONE À LA POLONAISE abalone mushroom, cauliflower, marcona almonds, lemon, brown butter	31
SEA SCALLOP smoked trout roe, pickled kohlrabi, cucumber, borage, mustard oil	32
VITELLO TONNATO braised veal cheek, tongue and sweetbread, mustard greens, tuna dressing	30
TERRINE OF FOIE GRAS AND DUCK CONFIT kumquat, cardamom and ginger, with black pepper brioche	32

PASTAS

RAVIOLO spring vegetables, ricotta, brown butter	28
TROFIE sugar snap peas, morels, preserved meyer lemon, pecorino romano	30
LUMACHE maine lobster fra diavolo	32
CORZETTI clams, rapini, walnut sauce	32
GARGANELLI VERDE veal and porcini ragu, parmigiano reggiano	30
MALLOREDDUS braised elysian fields farm lamb, san marzano tomatoes, capers, sicilian oregano	30

MAINS

HALIBUT mussels, fava beans, fennel, saffron cream	45
YELLOWFIN TUNA fingerling potatoes, confit tomatoes, picholine olives, pistou	40
MAINE LOBSTER english peas, carrots, ramps, whole grain mustard sauce	46
ROHAN DUCK foie gras, ras el hanout, turnips, pistachio-date brik	44
ELYSIAN FIELDS FARM LAMB merguez, chickpeas, artichokes, peppers, eggplant	46
SIRLOIN OF DRY AGED BEEF bone marrow, green asparagus, parsnip puree, sauce bordelaise	48
COTE DE PORCELET SERVES TWO milk-fed suckling pork chop and cervelas, gnocchi parisienne, creamed spinach, pork jus	95

Justin Skribner Chef de Cuisine
Lisa Kalemkarian Head Baker