

## VEGETABLES & GRAINS

ROASTED BEETS sunchokes, amaranth, radishes, pomegranate, garnet yam, vadouvan yogurt	26
WHITE ASPARAGUS castelvetrano olives, pine nuts, basil, mâche	30
CODDLED EGG peas, fava beans, morels, paloise mousseline	26
CARNAROLI RISOTTO porcini, spring garlic, piave vecchio	30

## SEAFOOD & MEAT

MONTEREY BAY RED ABALONE À LA POLONAISE abalone mushroom, cauliflower, marcona almonds, lemon, brown butter	31
GRILLED MAINE LOBSTER hearts of palm, blood orange, taggiasca olive, pistachio, basil	34
WARM ROW 34'S OYSTERS ossetra caviar, fennel sabayon	34
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

TROFIE sugar snap peas, morels, preserved meyer lemon, pecorino romano	30
LUMACHE maine lobster fra diavolo	32
SPAGHETTI DI GRANO ARSO clams, sea urchin, scallion	34
TORTELLINI IN BRODO chicken and mortadella filled pasta, consommé	28
GARGANELLI VERDE veal and porcini ragu, parmigiano reggiano	30
MALLOREDDUS braised elysian fields farm lamb, san marzano tomatoes, capers, sicilian oregano	30

## MAINS

HALIBUT escargots, fingerling potatoes, garlic-parsley butter	45
BACON WRAPPED MONKFISH À LA GARBURE savoy cabbage, carrots, flageolet beans, onion broth	40
SKATE ALMONDINE peekytoe crab mousse, almonds, romanesco, brown butter	42
ROHAN DUCK foie gras, ras el hanout, turnips, pistachio-date brik	44
COTE DE PORCELET SERVES TWO milk-fed suckling pork chop and cervelas, gnocchi parisienne, creamed spinach, pork jus	95
ELYSIAN FIELDS FARM LAMB merguez, chickpeas, artichokes, peppers, eggplant	46
SIRLOIN OF DRY AGED BEEF red wine braised short rib, pomme boulangères, watercress puree	48

Justin Skribner Chef de Cuisine  
Lisa Kalemkarian Head Baker