

## VEGETABLES & GRAINS

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| FALAFEL<br>garbanzo beans, tabbouleh, yogurt                           | 26 |
| GLOBE ARTICHOKE<br>sunchoke, green almonds, carrot romesco             | 26 |
| WHITE ASPARAGUS<br>castelvetrano olives, pine nuts, basil, sorrel      | 30 |
| CODDLED EGG<br>peas, fava beans, morels, paleise mousseline            | 26 |
| CARNAROLI RISOTTO<br>blue foot mushrooms, spring garlic, piave Vecchio | 30 |

## SEAFOOD & MEAT

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| OSSETRA CAVIAR<br>boston mackerel, hearts of palm, dill, chervil  | 34 |
| MONTEREY BAY RED ABALONE<br>À LA POLONAISE<br>abalone mushroom, cauliflower, marcona almonds, lemon, brown butter | 31 |
| SEA SCALLOP<br>smoked trout roe, pickled kohlrabi, cucumber, borage, mustard oil                                  | 32 |
| VITELLO TONNATO<br>braised veal cheek, tongue and sweetbread, mustard greens, tuna dressing                       | 30 |
| TORCHON OF FOIE GRAS<br>strawberries, sesame, watercress, black pepper brioche                                    | 32 |

## PASTAS

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

## MAINS

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



Justin Skribner Chef de Cuisine  
Lisa Kalemkarian Head Baker