Shrimp Fritters  tarragon yogurt  16
Carrot Rillettes  toasted rye and Comté  12
Tarte Flambée  onions and bacon  17

Spicy Steak Tartare*  crispy potatoes and gribiche  20
Baby Gem Lettuce  red quinoa and dill dressing  16
Shaved Brussels Sprouts  green apples and pecorino romano  17
Belgian Endive Salad  Meyer lemon and spiced candied peanuts  19
Charred Avocado  peekytoe crab and spiced bread crumbs  28
Roasted Mushroom Fricassee  white polenta and grilled romaine  24
Thai Basil Rigatoni  pumpkin seed pesto and burrata  22
White Truffles  hand-cut tagliolini or risotto  50

Black Truffle Cavatelli  honeynut squash and horseradish  38
Crispy Skin Salmon  roasted eggplant and tomato broth  39
Seared Scallops  cauliflower, almonds and brown butter  39
Roasted Lamb Saddle  sheep’s milk gnocchi and confit peppers  48
Herb Stuffed Chicken  cassoulet of shelling beans and parsley  43
Crusted Beef Tenderloin  mustard-potato purée and cipollini onions  47

Oatmeal Coconut Cake  Armagnac anglaise and mirabelle plum sorbet  16
Vanilla Custard Tart  apple tarte tatin and burnt cinnamon glacé  16
Banana Foster Pudding  sable breton and chocolate chantilly  16
Brioche Pain Perdu  salted caramel and gianduja ice cream  17
Selection of Cheeses*  apricot chutney and fig bread  20

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three courses 75

**$25 supplement if white truffles are ordered as a part of three courses**