Hamachi marinated in smoked dashi with green apples and kohlrabi.

Foie gras tart glazed with white wine poached quince and celery.

Salad of radicchio tardivo with toasted pistachios and burrata.

Seared scallop with cauliflower roasted in crab butter and tarragon.

Honeynut squash caramelized with pickled ginger and black truffle.

Hand cut tagliolini with chestnuts and shaved white truffles. 75 additional

Maitake mushroom fricassee with almonds and a poached egg.

Slow cooked black bass with artichokes and preserved tomato broth.

Beef crusted in aged Comté with smoked potatoes and lettuce hearts.

Dry aged duck with ruby red grapefruit, black trumpets and basil.

Brioche pudding with armagnac crème anglaise and butterbeer.

Vanilla bavarois with candied cashew and pear ear grey sorbet.

Apple vacherin with Marcona almond cake and sage ice cream.

Dark chocolate chantilly with almond Pain de Gene and frozen green grape.

Your selection of three 138

Our selection of six 178

Wine pairing 68 | 118