

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 18
Wedge Salad	red quinoa and dill 16
Shaved Fennel Salad*	smoked salmon and grapefruit 20
Charred Avocado	king crab and spiced bread crumbs 28
Marinated Beet Salad	fresh chèvre and toasted oats 19
Celeriac Soup	Bayonne ham and fontina cheese 20
Roasted Butternut Squash	burrata and toasted pumpkin seeds 24
Fingerling Potato Gnocchi	charred broccoli and aged cheddar 21
Black Truffle Cavatelli	black trumpets and shaved radish 38
Baked Sea Bass	spaghetti squash and ginger nage 36
Seared Scallops	cauliflower, almonds and brown butter 36
Roasted Pork and Sausage	mustard potato purée and cabbage 41
Herb Stuffed Chicken	trumpet royale mushrooms and endive 42
Roasted Beef Tenderloin	mirepoix and bone marrow toast 48
Mont Blanc	crème de marron and vanilla ice cream 16
Black Walnut Financier	celeriac anglaise and celery sorbet 16
Almond Frangipane Cake	chèvre mousse and ginger ice cream 16
Milk Chocolate Pain Perdu	salted caramel and gianduja ice cream 17
Selection of Cheeses*	seasonal garnish and fig bread 20

three courses	70
wine pairing	45
