first course

Chive Cavatelli
slow cooked spanish octopus, snap peas, smoked cherry tomatoes

Roasted Brussels “Caesar” Salad

sourdough croutons, pecorino romano

Warm Goat Cheese Salad
caramelized baby beets, bacon, lollipop kale, balsamic vinaigrette

Yellowfin Tuna Crudo\*
blood orange, pickled pearl onion, haricot vert, sesame dressing

Seared Foie Gras\*

celery root puree, poached pear, toasted hazelnut, crispy speck

Young Garlic - Potato Velouté
pickled spring onion, rye croutons, smoked trout

Egg Imperial + American Sturgeon Caviar\*
creamed spinach, smoked salmon, potato

English Pea Ravioli\*
scallop, finger lime, puffed buckwheat

main course

Loch Duart Salmon\*

english pea puree, mint, smoked red beets, riesling sauce

Crispy Branzino\*

saffron sauce, baby bok choy, picked kohlrabi

Whole Dover Sole “Meunière” ( + $20)

baby spinach, boston lettuce, parsley potatoes, lemon butter

Seared Diver Scallops\*

saffron, japanese cauliflower, herb oil, italian hazelnuts

Caramelized Sonoma Chicken

shaved brussels, maitake mushroom, cherry marmalade

Butter Poached Maine Lobster\*
bouillabaisse, tomato concasse, pickled fennel, gremolata, baby spinach

Slow Braised Veal Cheek
potato mousseline, mushrooms, rye croutons

Prime Beef Filet Mignon\*

parmigiano crust, roasted heirloom carrots, potato gratin

three course menu $104

two savory • one dessert

\*consuming raw or undercooked meats, poultry, seafood,

shellfish or eggs may increase your risk of foodborne illness.

dessert

White Carrot Cake

crispy parsnip, vanilla, ginger cream cheese sorbet

Banana Pudding

rum bananas, nilla wafer, tonka ice cream

“Roasted Richter’s Rhubarb

sourdough financier, riesling, brown butter ice cream

Strawberry Cream Pie

white chocolate chantilly, strawberry jam, chamomile ice cream

Peanut + Chocolate Gâteau

jivara milk chocolate mousse, sweet soy caramel, toasted peanut ice cream

House-made Sorbets + Ice Creams

Selection of Artisanal Cheeses