

APPETIZERS

LOBSTER CHOWDER | 10

Lobster, Bacon, Potato

BABA GANOUSH | 8

Turkish Bagel, Garlic, Herbs

BURRATA AND BEETS | 12

Citrus, Brown Butter, Brioche

WEDGE SALAD | 8

Egg Yolk, Blue Cheese, Pickled Onion, Bacon

TUNA NIÇOISE | 12

Caper, Olive, Frisée

ALASKAN KING CRAB | 15

Sticky Rice, Nori, Old Bay

LAMB MANTI | 10

Gnocchi, Spiced Lamb, Garlic Yogurt

FOIE GRAS AND BANANA | 14

Apple, Balsamic, Pink Peppercorn

ARTISAN BREAD

SMALL | 8 LARGE | 10

BREADS

PAIN RUSTIC
CRANBERRY SOURDOUGH
STUFFED PRETZEL
SAGE BRIOCHE
FLAMICHE
PUMPKIN SEED BREAD

PICKLES

- VIOLET CAULIFLOWER
- CHOW CHOW
- PICKLED ONIONS

OIL

- HERB
- GARLIC SAFFRON
- SUNDRIED TOMATO

BUTTER

- HONEY OAXACAN
- PORT WINE
- GOAT

MAIN COURSE

SEA SCALLOPS | 32

Calamari, Pepper Relish, Barley Risotto

KING SALMON | 28

Miso, Black Rice, Roots

DUCK BREAST | 32

Kugela, Mushroom, Crispy Confit

FILET MIGNON | 42

Cauliflower, Celery Root, Black Garlic

DUROC PORK CHOP | 36

Fennel, Sweet Potato, Espresso

VEAL OSSO BUCCO | 30

Turnip, Horseradish, Shallot

Executive Chef | Ender Oktayuren
Pastry Chef & Partner | Chris Teixeira
Sommelier | Daphne Stratta

IN-HOUSE DRY AGED

FOURTEEN DAY AGED
WHOLE ROASTED DUCK | 65
Seasonal Presentation

35oz USDA PRIME, LONG-BONE
TOMAHAWK STEAK | 95
Brown Butter Sage Pull Apart

CHEF TASTING MENUS

FIVE COURSES | 65

TEN COURSES | 110

Full Table Participation Required
Beverage Pairings Available Upon Request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of a foodborne illness.