BEGINNING

BEEF TARTARE 15
Dijon Aioli, Pickled Radish, Deviled Egg, Brioche

CHARCUTERIE & CHEESE 25
Chef's Selection

SCALLOP 10
Jicama, Cucumber, Lime

KING CRAB 26
Avocado, Kaffir

OYSTER 18/36
Kabosu Mignonette

GOUGERE 10
Lemon Caper Goat Cheese

LAMINATED BRIOCHE 10
Serrano Ham, Manchego, Mustard, Quail Egg, Caviar

ARTISAN BREADS

SMALL BREAD 8

LARGE BREAD 10

BREADS
- PAIN RUSTIC
- SAFFRON SOURDOUGH
- LAVENDER PRETZEL
- FLAMICHE
- MUSHROOM FRANCESE
- PURPLE POTATO BREAD

PICKLES
- VIOLET CAULIFLOWER
- PICKLED PEPPERS
- CHOW CHOW

OIL
- HERB
- LEMON & DILL
- LEEK CAPER ANCHOVY

BUTTER
- HONEY OAXACAN
- HERB
- GOAT

MIDDLE

CARROT SOUP 9
Roasted Thumbelina Carrot, Chive Oil

BEETS 14
Roasted Beets, Humboldt Fog, Grapefruit

SWEET POTATO 8
Coconut Maple Glaze, Compressed Apple, Chips

EGYPTIAN SPICED MUSSELS 18
Sumac Apples, Ras al Hanout Cream, Epi

ROASTED KALE 12
Bacon Vinaigrette, Sumac Scented Pecans. Smoked Goat Cheese

CRAB SPAGHETTI 28
Alaskan King Crab, Calabrian Chilies, XO Crab Bisque

CAULIFLOWER 14
Roasted Cauliflower, Quinua, Vadouvan Curry

CHEFS GARDEN SALAD 12
Werp Farm Baby Vegetables, Buttermilk-Ramp

DINNER

FJORD SALMON 25
English Peas, Asparagus, Tokyo Turnips

CHICKEN 25
Green Circle Chicken, Braised Thigh Croquettes, Marble Potatoes, Quail Egg, Tarragon Honey

PORK 30
Allium Purée, Arugula, Chicharrón, Leeks

RABBIT 22
Frika, Orange, Fennel, Coriander

LAMB 22
Mountain Grits, Fava, Royal Trumpets

PRIME NEW YORK STRIP 45
Pommes Purée, Fava, Watercress

PRIME BONE-IN FILET MIGNON 37
Pommes Frites, Maitre d'Hotel Butter

WHOLE-ROASTED DUCK 75
Seasonal Accoutrements

WHOLE MEDITERRANEAN SEA BASS 40
White Asparagus, Rye, Caraway Double Cream Arugula