

SNACKS

MARIQUITA CRUDITÉS
spaghetti squash, pear, radish ·9·

IMPOSSIBLE KOFTA
raita, kohlrabi ·10·

POMMES FRITES
maitake aioli ·10·

MEDJOOOL DATE
whipped lardo, fennel cracker, mint ·12·

ACME BREAD
available upon request

TO BEGIN

CELERY ROOT SOUP
apple, pomegranate, pepita, gésiers, guajillo ·14·

BABY BEET SALAD •
avocado, arugula, nori, buttermilk ·16·

KAMPACHI CRUDO •
green almond, sunflower oil, meyer lemon ·21·

CURLY ENDIVE SALAD
sweet potato, kiwi, pecan, miso ·17·

MAINS

CHICKEN •
wild mushroom, sunchoke, nettle, béchamel ·36·

FORT BRAGG BLACK COD •
baby carrot, chrysanthemum, farro, tarragon ·36·

DUCK •
breast, confit, fuji apple, lentil, kimchi ·38·

SHORTRIB •
green chard, young onion, potato, consommé ·40·

CHEESE

NANCY'S CAMEMBERT
cow & sheep · old chatham · new york

SURF & TURF
goat · bohemian · california

BANDAGED BISMARCK
raw sheep · grafton village · vermont

VALLÉE
goat · baetje · missouri

LITTLE BOY BLUE
sheep · hook's · wisconsin

selection of all five ·25·

TO SHARE

OYSTER ON THE HALF SHELL • ·4·

BEEF FAT BISCUIT
maitake, burrata, black pepper ·12·

CAVIAR WITH TRADITIONAL GARNISH •
tsar nicoulai golden reserve ·149·
tsar nicoulai reserve ·89·

DUCK LIVER MOUSSE •
giardiniera, grilled sourdough ·16·

PASTA

DUCK AGNOLOTTI
shishito, rutabaga, wagon wheel cheese ·24·

RICOTTA CAVATELLI
brussels sprout, golden raisin, caper, pine nut ·23·

SPAGHETTI ALLA CHITARRA •
dungeness crab, cara cara, brown butter ·26·

SIDES

FRIED CAULIFLOWER •
caesar aioli, parmesan ·13·

BROCCOLI RABE
fermented chili ·11·

SMOKED ROOT VEGETABLE
barbeque sauce ·10·

CHEF'S CHOICE TASTING MENU ·125·

with participation of the entire table

SWEETS

APPLE TART
almond, crème fraîche, caramel ·12·

YUZU CHIBOUST
huckleberry, meringue, thyme ·12·

DARK CHOCOLATE PAVÉ
peanut, white chocolate mousse ·13·

PERSIMMON SORBET
coconut tuile ·10·