

## SNACKS

MARIQUITA CRUDITÉS  
goat cheese, chive ·9·

IMPOSSIBLE LARB  
black trumpet, cilantro, little gem ·10·

POMMES FRITES •  
artichoke aioli ·10·

MEDJOOOL DATE  
pancetta, fennel cracker, mint ·12·

GRILLED BASS BELLY •  
meyer lemon, sansho pepper ·12·

ACME BREAD  
available upon request

## TO BEGIN

WINTER VEGETABLE SOUP  
celery root, lacinato kale, gésiers, crouton ·14·

VENISON CARPACCIO •  
artichoke, sunflower, sunchoke, aioli ·21·

CURLY ENDIVE SALAD •  
cara cara, hazelnut, tarragon, buttermilk ·17·

PETITE SALADE  
baby beet, watermelon radish, dill, yogurt ·16·

## MAINS

CHICKEN •  
sweet potato, wild mushroom, sauce romesco ·36·

STRIPED SEA BASS •  
cauliflower, leek, chervil, vadouvan nage ·36·

QUAIL •  
breast, leg, kumquat, chard, farro, miso ·38·

WAGYU FLAT IRON •  
puntarelle, new potato, niçoise, BBQ sauce ·40·

## CHEESE

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

BODACIOUS  
goat · bohemian · california

TARENDAISE  
raw cow · spring brook · vermont

SAWTOOTH  
raw cow · cascadia · washington

BARNEVELD BLUE  
goat · hook's · wisconsin

selection of all five ·25·

## TO SHARE

OYSTER ON THE HALF SHELL • ·4·

BURRATA  
chanterelle, beef fat biscuit ·12·

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

DUCK LIVER MOUSSE  
grilled sourdough bread, giardiniera ·16·

## PASTA

TAGLIATELLE  
lamb sugo, cauliflower, caper, parmesan ·24·

RICOTTA CAVATELLI  
brussels sprout, butternut squash, pine nut ·23·

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

## SIDES

POACHED ARTICHOKE  
carrot, parsley, olive oil ·11·

ROASTED SUNCHOKE  
salami salsa verde ·12·

SMOKED ROOT VEGETABLE  
sauce tahina, dill ·10·

## SWEETS

CITRUS TART  
mandarin curd, fennel, crème fraîche ·12·

SEMOLINA CAKE  
huckleberry, pistachio, cream cheese ·12·

DARK CHOCOLATE PANNA COTTA  
kumquat, cocoa nib tuile ·13·

MEYER LEMON SORBET  
coconut tuile ·10·

CHEF'S CHOICE TASTING MENU ·125·

with participation of the entire table