

## SNACKS

MARIQUITA CRUDITÉS  
sesame, shiso ·9·

IMPOSSIBLE MEATBALL  
genovese basil, tomato ·10·

POMMES FRITES •  
maitake aioli ·10·

CHARENTAIS MELON •  
pancetta, lavash, mint ·12·

ACME BREAD  
available upon request

## TO BEGIN

BUTTERNUT SQUASH SOUP  
apple, pomegranate, huitlacoche, wild rice ·14·

WARM BREAD SALAD  
heirloom tomato, mizuna, basil, burrata ·17·

LOCAL HALIBUT CRUDO •  
avocado, horseradish, nasturtium, tamari ·21·

PERSIAN CUCUMBER SALAD •  
potato, smoked trout, farm egg, mustard aioli ·16·

## MAINS

QUAIL •  
zucchini, celery, tarragon, anchovy ·36·

DUCK •  
breast, confit, apple, coriander, salsa macha ·38·

MONTEREY WHITE SEABASS •  
eggplant, confit tomato, chorizo fumet ·36·

WAGYU FLANK STEAK •  
gypsy pepper, potato, cress, consommé ·40·

## CHEESE

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

HOLY MOLY  
goat · bohemian · california

PLEASANT RIDGE RESERVE  
cow · uplands · wisconsin

GRAYSON  
raw cow · meadow creek · virginia

LITTLE BOY BLUE  
sheep · hook's · wisconsin

selection of all five ·25·

## TO SHARE

OYSTER ON THE HALF SHELL • ·4·

BEEF FAT BISCUIT  
cherry tomato, goat cheese, basil ·12·

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

WHIPPED LARDO  
grilled sourdough, pickled fig, saba ·15·

## PASTA

TAGLIATELLE  
pork sugo, brussels sprout, wagon wheel ·25·

RICOTTA CAVATELLI  
cabbage, cherry tomato, olive, pine nut ·23·

SPAGHETTI ALLA CHITARRA  
burgundy truffle, parmesan, chive ·32·

## SIDES

FRIED CAULIFLOWER •  
caesar aioli, parmesan ·13·

ROASTED FALL VEGETABLES  
delicata squash, fennel, heirloom pepper ·11·

BRUSSELS SPROUT  
carrot, nasturtium ·12·

CHEF'S CHOICE TASTING MENU ·125·

with participation of the entire table

## SWEETS

APPLE TART  
almond, crème fraîche, caramel ·12·

PANNA COTTA  
strawberry, meringue, jasmine tea ·12·

DARK CHOCOLATE PAVÉ  
peanut, white chocolate mousse ·13·

VALENCIA ORANGE SORBET  
coconut tuile ·10·