

STARTERS

MARKET OYSTERS 19.

Piquillo Pepper and Tabasco Sorbet/Aged Tequila Mignonette

PACIFIC YELLOWTAIL CRUDO 19.

Shaved Trumpet Mushrooms/Black Truffles/Toasted Pine Nuts

SEARED BIGEYE TUNA SASHIMI 21.

Baby Artichoke/Preserved Lemon/Oil Cured Olives

WAGYU BEEF TARTARE 18.

Crushed Caper Aioli/Slow-Poached Egg/Pickled Mustard Seeds/Crispy Chocolate

NEW ZEALAND VENISON CARPACCIO 21.

Candied Chestnuts/Pear Espuma/Sherry Vinaigrette

ROASTED SWEETBREADS 17.

Glazed Bacon/Creamy White Polenta/Trumpet Mushrooms

(V) SLOW-POACHED ORGANIC FARM EGG 16.

Smoked Potato/Shaved Winter Truffles/Toasted Country Bread

FOIE GRAS CUSTARD 'BRÛLÉE' 25.

Blood Orange/Toasted Cocoa Nibs/Salted Brioche

(V) DELICATA SQUASH AND PEAR SOUP 15.

Crème Fraiche/Aged Balsamic/Maple

GRILLED SPANISH OCTOPUS 22.

Smoked Potato Puree/Padrone Peppers/Preserved Lemon/Wild Arugula

SALADS

DUCK FAT ROASTED HEIRLOOM BEETS 18.

Jamon Iberico/Crescenza Cheese Foam/Toasted Pecans

CRISPY RAINBOW TROUT & GREEN BEANS 17.

Mustard Vinaigrette/Farm Egg/Pickled Cauliflower/Almond Tuile

TAYLOR GOLD PEARS & SHAVED BRUSSELS SPROUTS 17.

Red Endive/Macadamia Nut/Bacon Mustard Vinaigrette

STEAKS AND BRAISES

SNAKE RIVER FARMS NEW YORK STRIP 54.
Beef Marrow/La Ratte Potatoes/Glazed Maitake Mushrooms

GRILLED AMERICAN KOBE SKIRT STEAK 48.
Avocado Puree/Brussels Sprouts/Black Olive-Almond Pesto

36 HOUR BRAISED WAGYU SHORT RIB 41.
Parsnip Puree/Honeycrisp Apple/Pickled Red Onion

BRAISED VEAL CHEEKS 39.
King Trumpet Mushrooms/Creamy White Polenta/Black Garlic

LIGHTER MEATS

IBERICO PORK LOIN 42.
Milk-Braised Cannelloni/Baby Eggplant/Creminelli Mortadella

LIBERTY FARMS DUCK 48.
Black Date Puree/Fuyu Persimmon/Warm Duck Leg Terrine

SHELTON'S FARM ORGANIC CHICKEN 35.
Artichoke/Chicken Truffle Ravioli/Cippolini Onion

PASTA AND SEAFOOD

(V) HEIRLOOM CARROT AND ROASTED GARLIC RAVIOLI 25.
Black Truffle/Golden Chanterelles/Salsify Cream

(V) KABOCHA SQUASH AND CELERY ROOT RISOTTO 27.
Toasted Pumpkin Seeds/House-Dried Grapes/Honeycrisp Apple Salad

SPAGHETTI ALLA CHITARRA 41.
Maine Lobster/Hawaiian Blue Prawns/Monterey Squid/Cherry Tomatoes

ROASTED JUMBO FLUKE 38.
Braised Tart Apple/Toasted Hazelnuts/Brown Butter

MAINE DAY BOAT SCALLOPS 44.
Braised Oxtail/Wild Mushrooms/Salted Caramel Reduction

MARYLAND BLACK BASS 43.
Italian Butter Beans/Padrone Pepper Romesco/Spanish Chorizo