



4 COURSE TASTING

your choice of three bites & a dessert

49

6 COURSE CHEF'S TASTING

a menu created by our chef for a unique dining experience

69

FOR THE TABLE

artisanal cheeses

moses sleeper vermont, cow's milk
bayley hazen blue vermont, cow's milk
valencay france, goat's milk
served with rye bread & crackers
8 each / taste of three 22

oysters

frozen pineapple mignonette,
perserved lemon
1/2 dozen 18
dozen 33

charcuterie

pork tonkatsu nuggets
hot & tonkatsu sauces - 11
six spice pastrami
green tomato, caraway aioli - 11
foie gras terrine
lancaster peach & cornbread - 16

FIRST BITE

small plates

watercress salad
okinawa sweet potato, green apple,
fried peanuts, charred onion vinaigrette
11

kampachi crudo
melon, yuzu kosho, grapefruit
rice crackers
14

heirloom tomatoes
house made burrata, salsa verde,
sprouted mustard seeds
14

baby spanish octopus
beets, watermelon, quinoa,
smoked balsamic vinegar
15

SECOND BITE

pasta & grains

ratatouille ravioli
baby heirloom squashes, tomato,
black garlic, uni butter
13

diver scallop noodles
black truffle cream, applewood bacon,
spinach, bread crumbs
15

gnocchi
bbq potato skins,
sour cream & onion
13

black pepper gemelli
lamb sausage, chicory, figs, marjoram
15

THIRD BITE

large plates

roasted giannone chicken
pole beans, bulgur wheat,
grilled almond mole
24

bbq pekin duck leg
duck fat braised cannellini beans,
rainbow chard, sage roasted peaches
25

beef shoulder steak
chinese broccoli, crispy rice,
pickled onions, ginger beef jus
28
(\$6 supplement on tasting menu)

baked trout
zucchini, speck, beluga lentils,
red pepper jus
25

albacore tuna
artichokes, sweet corn, cauliflower
24