



1ST BITES

MARKET OYSTERS | japanese citrus mignonette | kaffir lime oil | 1/2 dozen 18 | dozen 33

SWEET POTATO VELOUTÈ | black rice | sesame | dried apricot | 11

SALMON TARTARE | meyer lemon | roasted turnips | crispy polenta | 14

WHIPPED HUDSON VALLEY FOIE GRAS | buckwheat | blood orange confit | 16

SHAVED KALE & BARLEY SALAD | beets | green apple | walnuts | warm sherry-brown butter vinaigrette | 11

2ND BITES

BABY SPANISH OCTOPUS | crispy potato terrine | sauerkraut | smoked black pepper | 15

BRAISED BEEF SHORT RIB RAVIOLI | malted celery root | caramelized onion | chicory | 16

DIVER SCALLOP NOODLES | black truffle cream | applewood bacon | spinach | bread crumbs | 15

BAKED POTATO GNOCCHI | crispy skins | chives | creme fraiche | 13

3RD BITES

SLOW ROASTED CAULIFLOWER | pumpkin seed romesco | red quinoa | 23

CRISPY ORGANIC CHICKEN | little noodle ditalini | brussels sprouts | chorizo | 25

BRAISED BERKSHIRE PORK | rye spaetzle | red cabbage | chestnut soubise | 26

NY STRIP STEAK | beef fat braised navy beans | charred leeks | porcini chimichurri | 31

BAKED ICELANDIC COD | red beets | thai chili | toasted fennel jus | 26

ARTISANAL CHEESES

HUMBOLT FOG | california, goat's milk

CANA DE OVEJA | spain, sheeps's milk

PECORINO TOSCANO | italy, sheep's milk

ROBIOLA BOSINA | italy, sheep's & cow's milk

BAYLEY HAZEN BLUE | vermont, cow's milk

served with house rye bread, crackers, nuts, seasonal accoutrements

one cheese | 8 | taste of three | 21 | taste of five | 28

6 COURSE CHEF'S TASTING

a menu crafted for you by our chef for a unique dining experience

69