Three Course 69  |  Four Course 79  |  Five Course 89
Chef’s Grand Ten Course Tasting  |  120
      Five Course Wine Pairing 45  |  Grand Wine Pairing 60

First Course

New Beet Salad
Horseradish | Mustard | Hibiscus | Truffle | Pistachio

Smoked Salmon
Acorn Squash | Ricotta | Espelette | Fennel

Gulf Shrimp
Pastured “Fried” Egg | Parsley | Caviar Cream

Roasted Salsify
Cashew | Asian Pear | Maple Vinegar | White Truffle | Comte

Second Course

Sweetbreads
Blanquette | Verjus Onion | Nameko Mushroom | Watercress

Ox Tail Raviolo
Black Truffle | Bone Marrow Consommé | Taleggio | Apple Balsamic

Foie Gras
Black Sesame | Concord Grape | Gastrique | Rye | Espelette

Hedgehog Mushrooms
Celery | Smoked Chicken Hearts | Chicken Skin
Entrée Course

Fish
Salmon
Saffron | Bouillabaisse | Chanterelles | Sudachi

Seared Halibut
Cauliflower | Fumet | Citrus

Scallops
Rutabaga | Oyster | Ginger | Togaroshi | Radish

Meat
Lamb
Blue Spruce | Yellow Foot Mushrooms | Parsnip | Orange Mint

NY Strip
Potato Mousseline | Shiitake | Bone Marrow | Carrot | Truffle

Duck
Root Vegetable | Maitake Mushroom | Parsley | Juniper

Châteaubriand For Two
Potato | Asparagus | Bordelaise | Portobello | Béarnaise

Vegetable
Strudel
Maitake Mushrooms | Cauliflower | Paneer | Crisp Lentils

Winter Garden
Kohlrabi | Fennel | Royal Trumpet | Geranium

Dessert Course

Cheese
Sharon Creek | Spiced Pistachios | Preserved Grapes | Champagne Gelée

Meyer Lemon
Apricot | Poppy Seed | Plum | Blueberry | Mint

Tart
Chocolate | Cremeux | Brown Butter | Anglaise | Red Fruit

Custard
Cream Cheese | Raspberry | Lychee | Almond | Hibiscus

Chocolate
Strawberry | Caramelized White Chocolate | Currant | Pink Peppercorn | Pistachio

A La Carte  First or Second Course 18  |  Entrée Course 42  |  Dessert Course 16

A 20% taxable gratuity will be added to the Grand Tasting.
*Items may contain raw or undercooked ingredients, but will be cooked to desired temperature. Consuming raw or undercooked meat and seafood may increase your risk of foodborne illness.