

## *first*

*a* WINTER SALAD *of florida citrus, point reyes blue cheese, toasted walnuts & calamansi vinegar.* 17

VENISON TARTARE *with cave-aged cheddar, pickled asian pears, seeded rye, spicy tokyo turnips & black lime.* 16\*

SWEET POTATO TOTS *with smoked trout roe, whipped crème fraîche & preserved black walnut vinegar.* 16

KONA KANPACHI *with horseradish, fermented tomato & lime.* 19\*

## *second*

*wood grilled* FOIE GRAS *with quince, cinnamon-raisin toast & empire apples.* 24

*fried* BLACK RICE *with uni, dried squid XO, meyer lemon & smoked scallop.* 18

PORCINI CAVATELLI *with mushroom bolognese, wild burgundy snails & parmesan breadcrumbs.* 21

*hand cut* PAPPARDELLE *with braised lamb, castlevetrano olives, ricotta & mint.* 18

## *third*

FARRO RISOTTO *with celery root, black trumpets & whipped mascarpone.* 26

*green circle* CHICKEN *with hen of the woods mushrooms, red wine hollandaise, smoked egg yolk & crispy chicken skin.* 31

*wild* ARCTIC CHAR *roasted in brown butter with hedgehog mushrooms, treviso, tamarind & apples.* 36

ICELANDIC COD *with baja shrimp, cauliflower, beurre blanc & vin jaune.* 42

BEEF SHORT RIB *with broccoli purée, assorted brassicas & black truffle jus.* 42

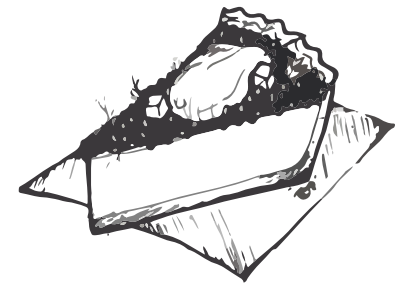
VENISON LOIN *with celery root, huckleberries, roasted beets & bitter chocolate.* 44

## DINNER MENU | WINTER 2019

*6-course tasting menu available for \$105*

### EXECUTIVE CHEF

jimmy papadopoulos



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### *the* OYSTER PIE. 95

*an oyster custard topped with an ounce of osetra caviar,  
a touch of crème fraîche, green apple & dill.*

*\*consuming raw or undercooked meats,  
poultry, shellfish, or eggs may increase your risk of  
foodborne illness.*