

first

grilled VEGETABLE SOUP *with* turnips, carrots, kale, beans & stracciatella toast. 14

VENISON TARTARE *with* cave-aged cheddar, pickled asian pears, seeded rye, spicy tokyo turnips & black lime. 15*

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

KONA KAMPACHI *with* fall radishes, fermented tomato jus, horseradish & lime. 18*

second

a FALL SALAD *of* port poached pears, point Reyes blue cheese, toasted walnuts, seeded rye & calamansi vinegar. 14

shaved FOIE GRAS *with* cocoa nib granola, caramelized brioche & persimmon. 18

fried BLACK RICE *with* sweet maine uni, dried squid XO, meyer lemon & smoked scallop. 17

PORCINI RADIATORE *with* mushroom bolognese, wild burgundy snails & parmesan breadcrumbs. 19

MAFALDINE *with* baja shrimp, fried garlic, piment d'espelette, lemon, parsley & mint. 18

third

anson mills FARRO VERDE *with* roasted maitake mushrooms, soft herbs & mascarpone. 28

green circle CHICKEN *with* hen of the woods mushrooms, red wine hollandaise, smoked egg yolk & crispy chicken skin. 29

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

ICELANDIC COD *with* scottish langoustine, cauliflower, beurre blanc & vin jaune. 42

grilled LAMB BELLY *with* lamb sausage, harissa charred eggplant, pickled grapes, curried chickpea cracker & toasted almond milk. 36

BEEF THREE WAYS *with* 40 day dry-aged strip, slow roasted short rib, crispy veal sweetbreads, turnip, carrot, potato puree & horseradish. 44

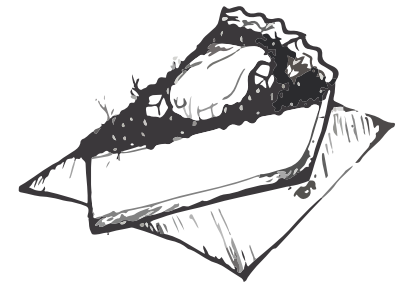
A5 MIYAZAKI STRIP *with* red wine jus & wild japanese wasabi. MKT

DINNER MENU | FALL 2018

6-course tasting menu available for \$95

EXECUTIVE CHEF

jimmy papadopoulos



the OYSTER PIE. 68

a savory oyster custard topped with
a FULL OUNCE osetra caviar,
a touch of crème fraîche,
green apple dressed with lemon & dill.

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