

first

grilled VEGETABLE SOUP *with flageolet beans, parmesan & sourdough croutons.* 12

roasted SUNCHOKES *with green apples, spicy kale, toasted sunflower seeds & meyer lemon.* 14

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

KONA KANPACHI *with fermented tomato, horseradish, charred onion & mandarin.* 19*

second

a WINTER SALAD *of endives with red wine poached pears, blue cheese, toasted walnuts & calamansi vinegar.* 14

MAINE DAY-BOAT SCALLOPS *with anson mills white grits, popped hominy, grapefruit & smoked scallop.* 16

VEAL SWEETBREADS *glazed with molasses, charred onions, dried persimmons & sherry vinegar.* 18

SPAGHETTI CHITARRA *with baja shrimp, spanish chorizo, parsley & mint.* 19

PORCINI RIGATONI *with wild burgundy snails, mushroom bolognese & whipped parmesan.* 21 {add black truffles 15}

third

wood grilled BUTTERNUT SQUASH *glazed with pomegranate molasses, pumpkin seeds & maitake mushrooms.* 26

green circle CHICKEN *with red wine hollandaise, cabbage & smoked egg yolk.* 29

wild ARCTIC CHAR *with brussels sprouts, smoked trout roe, buckwheat & black walnuts.* 36

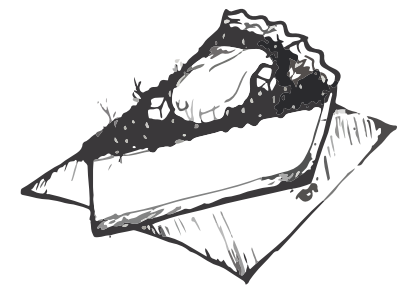
ICELANDIC COD *with spanish prawn, cauliflower & sherry.* 38

PORCELET *with smoked beets, anson mills farro verde & cherry vinegar.* 39

40 day dry-aged STRIP *with grilled kohlrabi, broccoli & black truffle jus.* 42

DINNER MENU | WINTER 2019

5-course tasting menu available for \$95



the OYSTER PIE. 49

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

EXECUTIVE CHEF
jimmy papadopoulos

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