

first

grilled VEGETABLE SOUP *with flageolet beans, parmesan & sourdough croutons.* 10

roasted SUNCHOKES *with green apples, spicy kale, toasted sunflower seeds & ugli fruit.* 12

VENISON TARTARE *with cave-aged cheddar, pickled asian pears, seeded rye, spicy tokyo turnips & black lime.* 17*

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

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.* 17

SQUID INK CHITARRA *with shrimp, clams, mussels, grilled cuttlefish, calabrian chili & green garlic breadcrumbs.* 24

PORCINI RIGATONI *with burgundy snails, wood ear mushrooms & whipped parmesan.* 19 {add black truffles 15}

third

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

roasted GREEN CIRCLE CHICKEN *with spinach dumplings, stuffed morel mushrooms & smoked egg yolk.* 29

wild ARCTIC CHAR *with brussels sprouts, smoked trout roe, crispy buckwheat & black walnuts.* 34

roasted MONKFISH *with baja shrimp, roasted cauliflower, brown butter & sherry.* 36

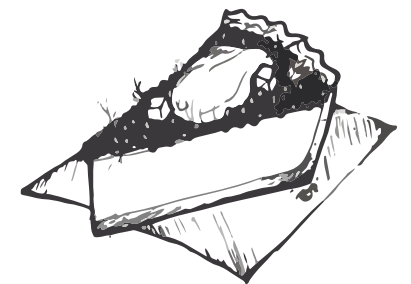
st. canut farms PORCELET *with anson mills farro verde, stinging nettles, smoked beets, creamed horseradish & cherry vinegar.* 38

40 day dry-aged STRIP *with grilled kohlrabi, charred broccoli & black truffle jus.* 39*

DINNER MENU | WINTER 2019

6-course tasting menu available

{ a portion of the VENISON TARTARE proceeds
will help benefit Dine to End MS. }



the OYSTER PIE. 49

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

SOUS CHEF | michael pfeiffer

SOUS CHEF | shawn clendening

CHEF DE CUISINE | devin kreller

EXECUTIVE CHEF | jimmy papadopoulos

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