

first

charred GEM SALAD *with toasted rye, ricotta salata, pistachio, shaved celery & soft herbs.* 14

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.* 17*

HOKKAIDO SCALLOP CRUDO *with green strawberries, raw garbanzo beans, wheat berries & ginger.* 16*

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

second

smoked BEET BOUDIN NOIR *with anson mills farro verde, smoked trout roe, horseradish & dill.* 17

VEAL SWEETBREADS *glazed with smoked honey, almonds, charred white asparagus & ramps.* 18

SQUID INK CHITARRA *with baja shrimp, green garlic breadcrumbs, chiles & mint.* 21

SAFFRON BUCATINI *with peekytoe crab, smoked tomato & asparagus.* 22

CARROT TORCHIO *with spring peas, roasted hazelnuts, rabbit meatballs & tarragon.* 19

third

roasted CRYSTAL VALLEY CHICKEN *with stuffed morel mushrooms, spinach dumpling & smoked egg yolk.* 29

wild ARCTIC CHAR *with fava beans, crispy buckwheat, rhubarb & whipped schmaltz.* 36

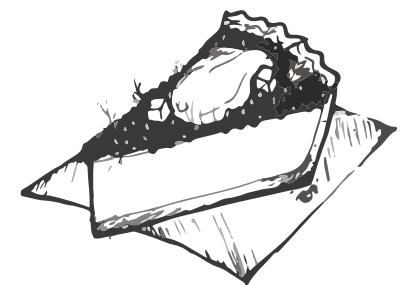
roasted MONKFISH *with charred octopus, mussels, clams, chickpeas & black romesco.* 38

LAMB BELLY *with artichokes, shallots, tamarind & vietnamese herbs.* 36

40 day dry-aged STRIP *with char leek potato purée, ramps & black truffle jus.* 39*

DINNER MENU | SPRING 2019

6-course tasting menu available



the OYSTER PIE. 49

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

SOUS CHEF | michael pfeiffer

CHEF DE CUISINE | devin kreller

EXECUTIVE CHEF | jimmy papadopoulos