

Dinner Menu

P R I X F I X E

F I R S T C O U R S E

SHRIMP ON TOAST

warm fogo Island shrimp salad, brioche, smoked trout roe, celery leaves, aioli, dill
or

BEETS

coal roasted beets, truffle custard, vanilla, grilled bitter greens

S E C O N D C O U R S E

CARROT & GINGER CONSOMMÉ

dried hedgehog mushroom, nori, green onion, soy gel
or

LEEK & TRUFFLE SOUP

celery, salted cream, truffle

E N T R É E

GRASS FED BEEF TENDERLOIN

mcIntosh farms beef, truffle jus, braised maitake mushroom, sunchoke
or

RISOTTO

celery root, parsnip chips, three year old gouda, black apple
or

STEALHEAD TROUT

seared trout, winter green kimchi, pommes dauphine, caviar butter

D E S S E R T

TRES LECHES

sponge cake, milk syrup, whipped cream, pistachio
or

CHOCOLATE TART

shortbread, dark chocolate ganache, sherry vinegar caramel, caramelized
white chocolate ice cream

E N H A N C E M E N T S

CHEESE 20

chefs cheese selection from our whimsical and infamous cheese cart

FOIE 35

seared foie gras, calvadoes roasted apples, almond sable

OYSTERS 3.75 each

freshly shucked with accoutrement

*Our chef curated prix fixe menu changes weekly and is also available à la carte.
Please ask your server for pricing*