

Dinner Menu

P R I X F I X E

A P P E T I Z E R

VENISON TARTARE

fermented cranberry, horseradish, sunflower seeds, rye crisp, lovage salt
or

SEARED SCALLOP

parsnip purée, brown butter, dill, toasted hazelnut
or

AJO BLANCO

chilled almond and garlic soup, sourdough, rhubarb, wild leek oil
or

WHITE ASPARAGUS

white asparagus, amur river caviar, fennel crisp, vanilla

E N T R É E

BEEF

(supplement applies)

48-Day Dry-Aged Speckle Park Ribeye (20 oz) \$150 (or \$75 per guest for two)

Grass-Fed Beef Tenderloin (7 oz) \$15

bordelaise, smoked butter whipped potatoes, creamed spinach
or

CHICKEN KIEV

lightly breaded chicken supreme, parsley-garlic butter, braised leeks
or

RISOTTO

wild and cultivated mushrooms, roasted squash tempura, gouda, crispy sage
or

TROUT

coal-roasted beets, fermented fiddlehead, cider beurre monté, smoked roe

D E S S E R T

RHUBARB SUNDAE

rhubarb, sour cherry & white chocolate ice cream, warm maple fudge, spruce tip marshmallow,
buckwheat breton
or

CHOCOLATE & COCONUT PANNA COTTA

spiced rum snap, peach compote, orange pâte de fruit, coconut-cinnamon milk

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

CHEESE 20

chef's selection from our cheese cart

FOIE GRAS 35

seared foie gras, farmers market style apple fritter, shaved black truffle

OYSTERS 3.75 EACH

freshly shucked with accoutrements

Our chef curated prix fixe menu changes weekly and is also available à la carte.

Please ask your server for pricing