

# Dinner Menu

## P R I X F I X E

### A P P E T I Z E R

#### TUNA CRUDO

black alder and wild leek cured tuna, wild leek flowers, pickled maple blossoms, rye lavash  
or

#### CAVIAR & CELERIAC

vanilla baked celeriac, amur river sturgeon caviar, crème fraîche, magnolia  
or

#### LEEK & TRUFFLE SOUP

leek puree, celery, salted cream, truffle powder, lovage seed crisp  
or

#### PFENNINGS CARROT

poached and grilled carrots, porcini-dulse furikake, master stock, pickled chili, ginger, green onion

### E N T R É E

#### DUCK

duck confit, smoked duck breast, butternut squash puree, maple glazed brussels spouts, jus  
or

#### LASAGNA FRITTA

wild mushroom, smoked provolone béchamel, truffles, sun dried tomatoes, romesco sauce  
or

#### BEEF SHORT RIB RISOTTO

red wine braised beef short rib, pesto, arborio, pickled shallots  
or

#### TROUT

sauce américaine of clams, bacon and fogo island shrimp, potato and roast garlic croquettes, saffron  
vegetable escabeche

### 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

#### MILE HIGH LEMON PIE

lemon curd, cardamon merengue

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

#### CHEESE 20

chef's selection from our cheese cart

#### FOIE GRAS 28

shaved foie gras torchon, white chocolate powder, compressed rhubarb, almond sable

#### 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*