

DINNER MENU

Veal sweetbreads w/ gnocchi, beurre noisette, parsnip, capers, red wine reduction	15						
seared foie gras and torchon w/ fruit preserve, caramelized buttermilk truffle, brittle, brioche	22						
Rabbit loin, confit rabbit terrine w/ celery root, egg yolk, sunchokes, cashew	18						
Celery root bisque w/ roasted cauliflower, apple butter, pickled mushrooms, truffle oil	12						
Winter salad w/ roasted root vegetables, popcorn soil, squash flan, grapeseed vinaigrette	15						
Beef tartare w/ egg yolk gel, fermented cabbage, chives, capers, black garlic, leeks	14/26						
Fresh oysters w/ lemon, mignonette, horseradish, pickled cucumber relish	MP						
<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="text-align: center; padding: 5px;">Five course tasting menu</td> <td style="text-align: right; padding: 5px;">85</td> </tr> <tr> <td style="text-align: center; padding: 5px;">Wine pairings</td> <td style="text-align: right; padding: 5px;">35</td> </tr> <tr> <td style="text-align: center; padding: 5px;">Cheese flight: selection of three or five</td> <td style="text-align: right; padding: 5px;">15/22</td> </tr> </table>		Five course tasting menu	85	Wine pairings	35	Cheese flight: selection of three or five	15/22
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Diver sea scallops, 5 day pork belly, potato purée, cashew crumble, sea urchin beurre blanc, roe	32						
Québec venison loin w/ gnocchi, squash, cabbage, wine glazed figs, cocoa nib-stout jus	34						
Agnolotti w/ wild mushrooms, ricotta, cumin roasted baby carrots, parmigiana	14/22						
add rabbit confit	7						
Mariposa farms duck breast w/ heirloom carrots, plum, du puy lentils, red quinoa, orange demi	28						
Black cod bouillabaisse w/ crevette, mussels, clams, duck fat fingerlings, tomato-saffron broth	40						
Guinea fowl, smoked crosnes, celeriac, butternut-carotene "risotto", kale, cranberries truffle-jus	28						
Beef tenderloin w/ potato pavé, carrot purée, béarnaise, black trumpet mushrooms	6oz 36 8oz 44						
add seared foie gras	15						