

LUNCH MENU

crab "lyonnaise", lardons, fingerlings, frisée, shaved pecorino, Beking's farm egg	15
Seared foie gras & torchon w/ fruit preserve, caramelized buttermilk truffles, brittle, brioche	22
Rabbit loin, confit rabbit terrine w/ celery root panna cotta, 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
Cheese flight: selection of three or five	
Diver sea scallops, 5 day pork belly, potato purée, cashew crumble, sea urchin beurre blanc, roe	32
8oz angus striploin, house onion buttered frites, Dijon aioli, au poivre demi	24
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 lentil cassoulet, orange demi	28
Bouillabaisse w/ crevette, salmon, mussels, clams, duck fat fingerlings, tomato-saffron broth	22
confit local guinea fowl, smoked crosnes, celeriac, butternut-carotene "risotto", kale, cranberries, truffle-jus	22
add seared foie gras	15