

DINNER MENU

Veal sweetbreads w/ gnocchi, beurre noisette, parsnip, capers, red wine reduction	16
Seared foie gras & torchon w/ fruit preserve, caramelized buttermilk truffles, brittle, brioche	23
Rabbit loin, confit rabbit terrine w/ celery root panna cotta, sunchokes, cashew	18
Celery root bisque w/ roasted Celery root, apple butter, pickled mushrooms, vanilla scented milk	12
Winter salad w/ roasted root vegetables, popcorn soil, squash flan, grapeseed vinaigrette	16
Beef tartare w/ egg yolk gel, fermented cabbage, chives, capers, black garlic, leeks	15/27
Fresh oysters w/ lemon, mignonette, horseradish	MP
Five course tasting menu	85
Wine pairings	40
Cheese flight: selection of three or five	15/22
Diver sea scallops, 5 day pork belly, potato purée, cashew crumble, sea urchin beurre blanc, roe	33
Québec venison loin w/ gnocchi, squash, cabbage, wine glazed figs, cocoa nib-stout jus	36
Agnolotti w/ wild mushrooms, ricotta, roasted baby carrots, parmigiana foam, truffled cream	15/24
add rabbit confit	7
Mariposa farms duck breast w/ heirloom carrots, plum, du puy lentil cassoulet, maple orange jus	29
Black cod bouillabaisse w/ octopus, mussels, clams, fingerlings, tomato-saffron broth	40
Guinea fowl, smoked crosnes, celeriac, butternut-carotene "risotto", kale, cranberries	29
Beef tenderloin w/ potato pavé, carrot purée, béarnaise, yellow foot mushrooms	6oz 37
	8oz 45
add seared foie gras	15