

5 Course Tasting Menu

AMUSE

Beetroot Macaron
poultry mousse, candied mustard, shiso, caraway tuile

Beet Tart
swiss chard, goat milk mousse, salted almond

FIRST

Spring Terrine
turnip panna cotta, glazed asparagus, avocado mousse,
buttermilk vinaigrette

Umami Potatoes
bonito, tsar nicoulai trout roe, smoked uni butter,
braised kombu

Scallop Crudo
blood orange aguachile, green strawberry,
segmented citrus, arbequina
supplemental + \$12

SECOND

Rye & Farro Country Loaf
bonito squash butter, bellweather ricotta,
apricot marmite, honeycomb

MAIN

Duck
grilled cherry, fennel vinaigrette, sicilian pistachio

Veal
smoked cauliflower puree, coffee plum jus, nori

Filet Mignon
supplemental + \$35

Halibut
scallop mousseline, grilled prawn, smoked shoyu,
yuzu kosho butter, glazed morels

DESSERT

Honey Grilled Apricot
caramelized honey bavaois, apricot gastrique,
flowering thyme ice cream

Beetroot
"chewy" beets, sour raspberry, crushed blackberry,
black tea mousse, 20 year aged sherry

Almond Cake
thyme sugar plum, hazelnut thyme cream,
almond ice cream
supplemental + \$15

8 Course Tasting Menu

AMUSE

Beetroot Macaron
poultry mousse, candied mustard, shiso, caraway tuile

Beet Tart
swiss chard, goat milk mousse, salted almond

FIRST

Spring Terrine
turnip panna cotta, glazed asparagus, avocado mousse,
buttermilk vinaigrette

Umami Potatoes
bonito, tsar nicoulai trout roe, smoked uni butter,
braised kombu

Scallop Crudo
blood orange aguachile, green strawberry,
segmented citrus, arbequina
supplemental + \$12

SECOND

Asparagus
way of life egg, swiss chard, celery espuma

THIRD

Kanpachi
compressed cucumber, roasted sesame, yuzu

FOURTH

Rye & Farro Country Loaf
bonito squash butter, bellweather ricotta,
apricot marmite, honeycomb

FIFTH

Hay Smoked Veal Tartare
nori "tart", mustard flowers, kombu oil

MAIN

Duck
grilled cherry, fennel vinaigrette, sicilian pistachio

Veal
smoked cauliflower puree, coffee plum jus, nori

Filet Mignon
supplemental + \$35

Halibut
scallop mousseline, grilled prawn, smoked shoyu,
yuzu kosho butter, glazed morels

DESSERT

Honey Grilled Apricot
caramelized honey bavaois, apricot gastrique,
flowering thyme ice cream

Beetroot
"chewy" beets, sour raspberry, crushed blackberry,
black tea mousse, 20 year aged sherry

Almond Cake
thyme sugar plum, hazelnut thyme cream,
almond ice cream
supplemental + \$15

\$90 five course tasting menu
\$110 eight course tasting menu
\$40 wine pairing

*while delicious, we advise that consumption
of raw or undercooked meats, poultry, seafood,
shellfish, eggs or unpasteurized food may
increase your risk of
foodborne illness.

*for parties of **6** or more,
a **22%** gratuity will automatically be added