



THREE COURSE TASTING MENU 125

please select one option from each course

STARTER

CAULIFLOWER SOUP cauliflower rice · roasted cauliflower · pickled cauliflower · romanesco

FRESHWATER ATLANTIC SALMON CRUDO buttermilk vinaigrette · spruce oil · finger limes · serrano · red shiso

GRILLED DUTCH WHITE ASPARAGUS miners lettuce · spring potato · tarragon · quail egg · gribiche

VENISON TARTARE pear-infused mayo · sumac · puffed wild rice · garlic fried roots · mustard greens

CITRUS SALAD blood orange · parsnip · petite greens · mint · pumpkin seed dukkha · blood orange vinaigrette

ENTRÉE

RUSHING WATERS TROUT sauce sorrel · watercress · asylum flower · wild fennel · verbene vinaigrette

BRAISED HISPI CABBAGE parsley emulsion · toasted barley consommé · puffed barley

HAY SMOKED CALIFORNIA SQUAB genoise · wild nettles · red + black currants · sauce of sorgum + foie gras

IBERICO PORK TENDERLOIN pomegranate · smoked potato puree · black trumpets · brussels sprouts

DIVER SCALLOP u8 scallop · pork jowl · braised swiss chard · parmesan garum sabayon

MBS 10+ IWATE KUROGE WAGYU crisp sticky rice · mushroom miso · egg yolk +100

DESSERT

GUANAJA chocolate mousse · pecan crumble · bourbon ice cream · maple cocoa foam · caramelized banana

PINE spruce tip panna cotta · candied pinenuts · juniper ice cream · blueberry compote

KUMQUAT hazelnut cream · candied kumquat · hazelnut sable · jasmine orange sherbert

DAIRY STATE CHEESE PLATE chef's selection · seasonal accoutrements

· Seven Course Chef's Menu Available Upon Request ·



FIVE COURSE TASTING MENU 165
SOMMELIER'S CHOICE WINE & BEVERAGE PAIRINGS +75
please select one option from each course

COURSE ONE

CAULIFLOWER SOUP

cauliflower rice · roasted cauliflower
pickled cauliflower · romanesco

CITRUS SALAD

blood orange · parsnip · petite greens · mint
pumpkin seed dukkha · blood orange vinaigrette

FRESHWATER ATLANTIC SALMON CRUDO

buttermilk vinaigrette · spruce oil · finger lime ·
serrano · red shiso

COURSE TWO

VENISON TARTARE

pear-infused mayo · sumac · puffed wild rice ·
garlic fried roots · mustard greens

GRILLED DUTCH WHITE ASPARAGUS

miners lettuce · spring potato ·
tarragon · quail egg · gribiche

7YR ACQUERELLO RISOTTO

butternut puree · black garlic ·
pine nut + pine syrup · pancetta · sage

UNI & SATSUMAIMO

birch syrup · maitake · pomegranate · sweet potato leaf

COURSE THREE

RUSHING WATERS TROUT

sauce sorrel · watercress · asylum flower ·
wild fennel · verbena vinaigrette

DIVER SCALLOP

u8 scallop · pork jowl · braised swiss chard ·
parmesan garum sabayon

JAVA WHEAT AGNOLOTTI

périgord black truffle · hazelnut puree ·
kumquats · black truffle +20

COURSE FOUR

IBERICO PORK TENDERLOIN

pomegranate · smoked potato puree ·
black trumpets · brussels sprouts

BRAISED HISPI CABBAGE

parsley emulsion · toasted barley consommé ·
puffed barley

HAY SMOKED CALIFORNIA SQUAB

genoise · wild nettles · black + red currants ·
sauce of sorghum + foie gras

MBS 10+ IWATE KUROGE WAGYU

crisp sticky rice · mushroom miso · egg yolk +70

DESSERT

GUANAJA chocolate mousse · pecan crumble · bourbon ice cream · maple cocoa foam · caramelized banana

PINE spruce tip panna cotta · candied pinenuts · juniper ice cream · blueberry compote

KUMQUAT hazelnut cream · candied kumquat · hazelnut sable · jasmine orange sherbert

DAIRY STATE CHEESE PLATE chef's selection · seasonal accoutrements

CAVIAR SERVICE

herb crème fraîche · egg yolk mousse · gaufrettes · buckwheat blini

Ossetra 235

Kaluga 195

Chilled Beluga Gold Line Vodka Gastronomique 28

Drappier, "Grande Sendrée", Champagne, France 2012 – Brut 90