



## THREE COURSE TASTING MENU 125

please select one option from each course

### STARTER

CELERIAC SOUP caramelized granny smith apple + celery root · shallot · apple + celery vinegar · celeriac rocks

YELLOWTAIL HAMACHI spruce ponzu · bergamot + yuzu oil · radish · shishito · chili thread

BABY SPANISH OCTOPUS smoked potato cream · chimichurri · piquillo pepper · caramelized onion · fennel fronds

FOIE GRAS TORCHON pain d'épices · toasted hazelnuts · fig · hazelnut emulsion

RUSH CREEK & SQUASH pumpkin dukkah · spruce oil · matsutake · apple butter

### ENTRÉE

WHITE STURGEON wild rice porridge · sunchoke · kale · vinaigrette snow · kaluga cavia

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

HAY SMOKED WISCONSIN PHEASANT red + black currant · winter chanterelle · fig jus · savory génoise crumble

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

KOMBU CURED ALASKAN HALIBUT red ogo · petite asian greens · sake beurre blanc · chrysanthemum

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

### DESSERT

NACRÉ dark chocolate crème brûlée · caramelized pear · chai ice cream · pear caramel sauce

GINGERBREAD LATTE coffee ginger panna cotta · pecan feuilletine · caramelized pecan · whiskey foam · gingerbread cookie

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 ·