

BREAD & WATER

~Soup Of The Moment~

Warm Potato Truffle Soup | Cup Or Bowl \$7 Or \$10

~Appetizers~

Polpo

Shaved Octopus | Tomato Confit | Imported Olives | Arugula Pesto | Crispy New Potato

\$14

Tartare

Minced Wagyu | Raw Quail Egg | Brioche | Pickled Radish | Lemon Jam | Whole Grain Aioli | Micros

\$19

Uova Di Raviole

Spinach And Ricotta | Duck Yolk | Smoked Duck Prosciutto | Melted Leeks | European Brown Butter

\$17

The Study Of Mushrooms

Hen Of The Woods | Royal Trumpets | White Beech | Maine Lobster | Fried Polenta | Mushroom Gloss

\$15

~Salads~

Roasted Beet

Micro Rocket Greens | Honey Goat Cheese Mousse | Lemon Jam | Pistachio Sand | Fermented Grape Must

\$13

Winter Cobb

Shaved Brussel + Fennel Pork Belly | Quail Egg | Sweet Potato | Candied Walnuts | Sunflower Seeds | Blueberry Coated Oats

\$15

Pear

Red Russian Kale | Bruleed Pear | Vanilla Bean Goat Cheese | Smoked Spec Ham

Spiced Candid Pecans | Balsamic Honey Vinaigrette

\$12

~Pasta~

Lobster Fettuccine

Fresh Shucked Maine Lobster | Hen Of The Woods | Thyme Tamale Butter | Black Truffle | Lobster Glosse

\$41

Bolognese

Veal Bee Pork Cheeks | Pasta Pillows | San Marzano Tomatoes | House Made Herb Ricotta | Parmesan Reggiano

\$27

Roman Artichoke Ravioli

Poached Art-Choke Hearts | House Made Ricotta | Roasted Garlic | Parmigiano Reggiano | Artichoke Chips

\$24

~Entree~

Black Sea Bass

Saffron Fish Fume | Manila Clams | Pei Mussels | Peruvian Purple Potato | Pickled Onion | Chive Grass

\$35

Short Ribs

Ricotta Gnochhi | Royal Trumpets | Horseradish Gremolata | Pea Shoots | Bone Marrow Demi Glaze

\$28

Venison Tenderloin

Celery Root & Parsnip Puree | Roasted Baby Root Vegetables | Foie Gras Compound Butter | Black Berry Gastrique

\$34

Sokeye Wild Salmon

Pickled Lentils And Gardenia Vegetables | Alaskan King Crab | Nebrodini Mushroom | Thyme Butter

\$29