



DINNER MENU

1st

ROASTED HEIRLOOM BEETS / Pistachio Spread / Coffee Soils / Saba	14
CAULIFLOWER / Caraway Tuile / Black Truffle Snow	10
TODAY'S CHEESE / Honey Comb / Walnut / Fresh Baked Bread	12
RAW OYSTERS* / Huckleberries/ Onion Soils / Arugula	14

2nd

TUNA* / Teriyaki Sauce / Pickled Onions / Shishito Pepper / Shallots	18
PORK BELLY / Apple Purée / Pumpernickel Crumbs / Marjoram Sauce	16
MUSHROOM TARTE TATIN / Wild Seasonal Mushrooms / Tomme de Savoie	16
FROG LEGS / Tomato Chutney / Tarragon Sauce	12

3rd

FOIE GRAS / Chocolate Ganache / Kumquat Marmalade	24
FARRO RISOTTO / Parmesan Foam / Quail Egg	18
OCTOPUS / Gnocchi / Spinach / Parmesan Cheese	16
HOUSE MADE TAGLIATELLE / Uni Sauce / Brown Butter	28

4th

LOBSTER / Butternut Squash / Ginger	40
SCALLOPS / Mussels / Saffron / Leeks	28
HALIBUT / Zucchini / Couscous Pilaf / Fish Jus	36
FAGOTELLI / Ricotta Cheese / Spinach / Sage	28

5th

VEAL CHEEKS / Hazelnut / Polenta	30
DEAN & PELLER NEW YORK / Pearl Onions / Mushroom Mousseline	38
PHEASANT / Turnips / Pear Mostarda / Celery Root	34
RACK OF LAMB / Black Garlic / Potato Pavé	40

6th

PISTACHIO VACHERIN / Raspberries / Crisp Meringue	12
THIN APPLE TART / French Vanilla Ice Cream / Calvados Sauce	12
PB & JELLY / Caramelized Bananas / Peanut Butter Mousse / Tuile	10
GIANDUJA / Nougatine / Macaron / Passion Fruit	10

Tasting menu 4 courses 65 with wine pairing 105

Tasting menu 6 courses 85 with wine pairing 140

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Breakfast Daily 6.30am -11am / Lunch Monday-Friday 11am-2.30pm/Brunch Sat. and Sunday 11am-2.30pm
Dinner Monday to Saturday 5.30pm-10pm