

caviar

kaluga caviar wild herb crepe, smoked sour cream

hackleback caviar organic buckwheat blini, traditional egg accoutrement

grandeur ossetra caviar crab-stuffed chicken wing, beurre blanc

one

scallop 'udon' fermented scallop, brown butter crumb

ocean trout carrot laksa, crispy shallot

iberico pork presa 'tataki', pawpaw glaze, chili, shisho togarashi

raviolo lamb shoulder, pecorino brodo, burnt onion, potato

two

sablefish persimmon, pumpkin, bay scallop, miso

dover sole salsify, lions mane mushroom, truffle

venison parsnip, foie gras, wild sumac

quail cauliflower, chanterelle, hazelnut

three

panna cotta honeynut squash, toasted seeds

fig tart almond crèmeux, honey

dark chocolate mousse persimmon, sea buckthorn ice cream

cheese alp blossom cow's milk, caraway lavosh, peach

liquid dessert see sommelier

chef's tasting menu

tuna belly black tea-marinated tomato, dashi cream

langoustine wax bean, blood sausage, bagna cáuda

brown crab tortellini lemongrass + ginger

pork jowl sussex crabapple, cuttlefish, iberico consommé

duck breast wild huckleberry, celeriac, cocoa

miyazaki wagyu beef kohlrabi salsa, sweetbreads

poached nectarine sabayon, brown butter crumb



aishling a. stevens
executive chef

matt laurich
chef de cuisine

phillip ludeke
restaurant manager

trevor volpe
sommelier

three courses, choose one from each — 120 wine pairing — 50 add caviar course — 34

seven courses — 195 wine pairing — 75