

## caviar

**grinnell** sunchoke panna cotta, pea flower crepe

**kaluga** pearl onion, parsley butter, blini

## one

**charred cuttlefish** cabbage verjus, charcoal cream

**scallop 'udon'** fermented scallop, brown butter crumb

**smoked goat** artichoke, thai basil, curry sauce

**veal breast** anchovy, brussels sprouts, tiger fig

## two

**flounder on the bone** roasted salsify, oxtail, parsley

**langoustine** sepia gnocchi, mushroom, cascara

**wild hare schnitzel** kohlrabi, apple, mustard, pork crackling

**wagyu beef** brassicas, miso caramel {30 supplement}

## three

**curry panna cotta** persimmon, cashew, crispy rice

**cheese** seasonal accoutrements

**liquid dessert** see sommelier

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## chef's tasting menu

**bigeye tuna crudo** buttermilk, apple, celery, sturgeon caviar

**tumeric raviolo** wild dandelion, egg yolk, toasted seeds

**tilefish** fisherman's broth, potato, gooseneck barnacles

**lamb neck** pistachio, lentil, sesame, labneh

**dark chocolate** burnt apple, buttermilk ice cream



**aihsling stevens**  
executive chef

**matt laurich**  
chef de cuisine

**susanne wagner**  
wine director

**gianni chiodi jr.**  
restaurant manager + sommelier

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three courses, choose one from each — 110 wine pairing — 50 add caviar course — 24

five courses — 155 wine pairing — 65