

THURSDAY, MARCH 16, 2017

Cold

TUNA CRUDO *FERMENTED CHILI VINAIGRETTE, DAIKON RADISH, WASABI TOBIKO, FRIED KELP*

BEEF TARTARE *POACHED QUAIL EGGS, FRIED TENDON PUFF, CAVIAR, SHALLOTS, SMOKED EGG VINAIGRETTE*

CAULIFLOWER PANNA COTTA *HEIRLOOM RAINBOW CAULIFLOWER, TROUT CAVIAR, TOASTED ALMONDS, CARA CARA ORANGE VINAIGRETTE, PÉRIGORD TRUFFLES*

SPANISH OCTOPUS *CHORIZO VINAIGRETTE, ALEPPO EMULSION, CITRUS SUPRÊMES, PURPLE NINJA RADISHES*

Hot

SWEETBREADS *BENTON'S BACON, HONEY-GLAZED TURNIPS, SHITAKE MUSHROOM JERKY, MUSTARD GREENS*

FOIE GRAS *MANGALICA HAM, PINEAPPLE, MACADAMIA NUT FOAM, HAMAKUA FARMS HEARTS OF PALM*

GARGANELLI *CHICKEN LIVERS, AMONTILLADO SHERRY, FINES HERBES, PAIN D'ÉPICES*

BUCATINI AGLIO E OLIO *PÉRIGORD TRUFFLES, GARLIC CONFIT, PEPPERONCINI, LEMON, PARSLEY*

Fish

ICELANDIC COD *LITTLENECK CLAMS, BACON LARDONS, CHARRED SHISHITO PEPPER, BUTTERED ONIONS, FINES HERBES*

STRIPED BASS *JAPANESE EGGPLANT RAGOÛT, CHARRED LONG BEANS, BASIL, CRISPY FISH SCALES, RICE POWDER, THAI RED CURRY*

SABLEFISH *MISO MARINATED, DAIKON RADISH, BABY BOK CHOY, LOTUS ROOT, DASHI CONSOMMÉ*

SCANDINAVIAN HALIBUT *PARSLEY ROOT PUREE, SWEETBREADS, SALSIFY, MUSHROOMS, NEW POTATOES, VIN JAUNE DEMI*

SAMUEL KIM
Executive Chef

DAVID COLLIER
Pastry Chef

Meat

BEEF TENDERLOIN *RAINBOW BABY BEETS, WALNUT-GARLIC EMULSION, HOUSE-MADE FETA, HORSERADISH*

VENISON *LOIN, BULB ONION RAGOÛT, ESCARGOT, BABY ARTICHOKE, HAZELNUT*

LAMB *SZECHUAN SPICED CHOP, FARRO RISOTTO, PERSIMMON, SPICED YOGURT*

DUCK *DRY-AGED, FERMENTED TURNIP PUREE, WATERMELON RADISHES, RUTABAGA HASH, HOUSE-MADE RICOTTA, WALNUT FOIE GRAS TRUFFLE*

Cheese

FLORY'S TRUCKLE *MILTON CREAMERY (MILTON, IA) FIRM, PASTEURIZED COW MILK*

PORTER *5 SPOKE CREAMERY (GOSHEN, NY) FOUR-MONTH-AGED, SEMI-FIRM, COW MILK*

89 REBLOCHON *BIG POTOMAC CHEESE Co. (WASHINGTON, D.C.) SOFT, HOUSE-MADE, COW MILK*

MIDDLEBURY BLUE *BLUE LEDGE FARM (SALISBURY, VT) SEMI-SOFT BLUE, RAW COW MILK*

SERVED WITH RAISIN CORIANDER BREAD AND SEASONAL ACCOUTREMENTS

Dessert

CHOCOLATE PISTACHIO *CHOCOLATE GANACHE, PISTACHIO CRUNCH AND SPONGE, CHERRY SORBET*

BLACK SESAME CITRUS *BLOOD ORANGE FOAM, BLACK SESAME ICE CREAM, MANDARIN SORBET*

THE WHITE ALBUM *COCONUT TAPIOCA, TROPICAL GANACHE, COCONUT SORBET*

ICE CREAMS & SORBETS *VANILLA BEAN, CHOCOLATE, COFFEE, MANGO, COCONUT, PASSION FRUIT*

Prix Fixe

FOUR COURSES \$85

FIVE COURSES \$97

SIX COURSES \$109

ALL TASTING MENU ITEMS MAY BE ORDERED À LA CARTE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.