

EST. 1988

1789

RESTAURANT
& BAR

TASTING MENU

FOUR COURSE
TASTING MENU...90.

WITH
SUGGESTED
WINE
PAIRINGS...135.

APPLE & ASIAN PEAR SALAD

SHAVED BRUSSELS SPROUTS, TRUFFLE PECORINO, CANDIED WALNUTS, LEMON CITRONETTE
CAVA BRUT NATURE, ROSAT, GERMAN GILABERT, PENEDES, SPAIN NV

SEARED SCALLOPS*

BRAISED ENDIVE, PARSNIP PURÉE, BURNT ORANGE GASTRIQUE
CHARDONNAY, ORLÉANS, CLOS SAINT FIACRE, FRANCE 2018

DUCK BREAST*

SEARED FOIE GRAS, TRUMPET MUSHROOMS, PEARL ONIONS,
POTATO PURÉE, FOIE GRAS DUCK JUS
PINOT NOIR, COPAIN WINES, LES VOISINS, ANDERSON VALLEY, CA 2016

WARM PEAR TART

VANILLA BEAN ICE CREAM
PEDRO XIMÉNEZ, VALDESPINO, JERES, SPAIN NV

COLD

PETITE CAESAR SALAD 18.

BELGIAN & RED ENDIVE, KALE, PARMESAN CHIPS,
TOASTED SUNFLOWER SEEDS, SMOKED GARLIC
CROUTONS, CLASSIC CAESAR DRESSING

FIG SALAD 19.

PORT-BRAISED FIGS, WALNUT-CRUSTED GOAT
CHEESE, PROSCIUTTO, ENDIVE, SPICED WALNUTS,
PORT WINE VINAIGRETTE

TUNA TARTARE NIÇOISE* 22.

SOFT-BOILED EGG, YUKON GOLD POTATOES,
HARICOT VERT, CRISPY SHALLOTS,
FENNEL POLLEN CRACKER, SHERRY VINAIGRETTE

FOIE GRAS TORCHON* 23.

RED PEPPER-SHALLOT MARMALADE,
TOASTED BRIOCHE, PICKLED ONIONS

HOT

MUSHROOM BISQUE 19.

CRISPY BRUSSELS SPROUTS & ARTICHOKES,
WHITE TRUFFLE OIL, PARMESAN CHIPS

COQUILLES SAINT-JACQUES* 25.

SEARED SCALLOPS, LEEKS, CREMINI MUSHROOMS,
FENNEL, HERBED BREAD CRUMBS

BUTTER-POACHED LOBSTER 26.

BLACK TRUFFLE & CAULIFLOWER RISOTTO,
MAITAKE MUSHROOMS

GNOCCHI & LAMB 23.

BRAISED LAMB SHANK, LAMB SAUSAGE,
BROCCOLINI, SWEET POTATOES,
CAULIFLOWER EMULSION, LAMB JUS

MAIN

HALIBUT 45.

MUSHROOM RAVIOLINI, KING OYSTER MUSHROOMS,
BROCCOLINI, PISTACHIO-SAVORY PESTO,
FENNEL EMULSION, MUSHROOM FUMET

SWORDFISH 39.

FREGOLA "RISOTTO", HEARTS OF PALM SALAD,
BROCCOLI RABE, BLOOD ORANGE BEURRE BLANC

PASTRAMI-SPICED YELLOWFIN TUNA* 42.

POTATO LATKES, HEIRLOOM BEETS, CARAWAY-
CABBAGE, HORSERADISH EMULSION,
BEET & SHERRY SAUCE

BEEF TENDERLOIN* 49.

CREAMY SPINACH TART, SMASHED PINK POTATOES,
MÉLANGE OF MUSHROOMS, BLACK TRUFFLE SAUCE

COLORADO RACK OF LAMB* 59.

BABY ARTICHOKE-BROCCOLINI RAGOÛT, CHICKPEAS,
POTATO EMULSION, LAMB JUS

ROASTED DUCK BREAST* 46.

TRUMPET MUSHROOMS, MAPLE-SPICED PECANS,
PEARL ONIONS, PARSNIP PURÉE, FOIE GRAS DUCK JUS

SMOKED TOFU & MUSHROOM CASSOULET 35.

MÉLANGE OF MUSHROOMS, GIGANTE BEANS, KALE,
THYME, SAVORY, HERBED BREAD CRUMBS,
MUSHROOM BROTH

ACCOMPANIMENTS

MÉLANGE OF HERB-ROASTED MUSHROOMS 12.
POTATO EMULSION

BACON-BRAISED BRUSSELS SPROUTS 12.
MUSHROOMS, CARAMELIZED GARLIC,
SWEET POTATO PURÉE

GARLIC & HERB ROASTED BABY POTATOES 12.
FENNEL EMULSION

CAULIFLOWER & CHEESE 12.
SAUTÉED CAULILINI, SAINT-ANDRÉ-PARMESAN EMULSION

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