



march 2018

**sourdough** with vichyssoise flavored **cultured butter**

5

**octopus** a la plancha, mussels vinaigrette, clam rouille, crispy elephant garlic, saffron, chilis 14

french vadouvan infused **carrot**, cardamom tuille, brunt orange, licorice, passionfruit 11

**petite vegetables** sitting on sprouted lentil pebbles and potato dirt, green goddess, castelvetro olive 12

crudo of **american red snapper**, citrus from florida, avocado, espelette, charcoal infused oil 13

10 **kennebec pomme frites**, smoked roe creme, caviar service accoutrement flavors

13 **crispy chicken thigh**, truffle, smoked potato puree, **lemon-pepper** kale chips

14 furikake coated **burrata**, wild lemon vinegar, grilled olive oil, **togarashi naan**

12 corn truffle, **charred eggplant tartare**, botarga, grapefruit, szechuan poppadoms

16 barbeque scented **beef tartare**, egg yolk jam, mix of seeds and alliums, pumpernickle

charred broccolini, **strip steak**, tasty mushroom condiment, garum hollandaise 38

**faroe island salmon**, barigoule emulsion, artichoke, delicata squash, smoked roe 34

mushroom crusted **lamb loin**, crispy shiitake, heavily roasted carrots, black sesame, quince 45

black miso parisienne gnocchi, **king crab**, smoked crab beurre noisette, flavors of bouillabaise 28

**dover sole**, fingerling potato, oyster myshroom, horseradish, cashew, sauce beurre blanc 37

14 **foie gras fluffernutter** sandwich, almond, marshmallow fluff, brioche

10 **pear and banana parfait**, roasted pear sorbet, banana “taffy” crisp meringue, tapioca pudding

10 **beet** meringue, licorice syrup, **chocolate** mousse cake, **kiwi** sorbet, **coconut** lime dust

10 **brazil nut praline** and **pot de creme**, assortments of pineapple, coconut, toffee, tepache

sit back and take a tour.....8 course menu \$85.....pairing \$45

Ryan Burns.....Executive Chef