

DINNER MENU | SPRING 2018

6-course tasting menu available for \$95

EXECUTIVE CHEF

jimmy papadopoulos

HAWAIIAN ROLLS *with country ham cultured butter, smoked sesame seeds, saba & chives.* 7

grilled VEGETABLE SOUP *with fresh garbanzo beans, carrots, turnips, swiss chard, tomatoes, grilled sourdough & parmesan.* 12

KONA KAMPACHI *with spring garlic, crispy buckwheat, salted radish & fermented tomato jus.* 16

VENISON TARTARE *with pickled asian pears, cave-aged cheddar, seeded rye & spicy tokyo turnips.* 15

a SPRING SALAD *of charred snap peas, shaved carrots, seeded granola, pickled green strawberries & whipped gorgonzola.* 14

shaved FOIE GRAS *with grilled almonds, gewürztraminer gelée, raspberry marmalade & yogurt.* 18

charred OCTOPUS *with dried squid XO, english peas, pumpkin seed butter, charred cucumbers & crème fraîche.* 19

VEAL SWEETBREADS *glazed with molasses butter, braised heirloom peas, trumpet mushrooms, pickled ramps, horseradish & ham hock jus.* 17

RAMP TORCHIO *with mushroom bolognese, parmesan breadcrumbs, wild burgundy snails, lemon & basil.* 20

anson mill's FARRO VERDE *with morel mushrooms, white asparagus, soft herbs & mascarpone.* 28

olive oil poached ICELANDIC COD *with littleneck clams, caramelized artichoke, whipped brandade, bloomsdale spinach seasoned with black vinegar & bottarga.* 34

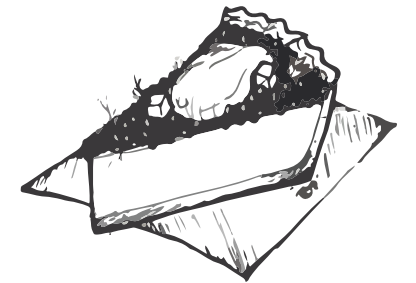
ŌRA KING SALMON *glazed with white asparagus butter, wild oregon morels, smoked trout roe, seeded rye & sorrel.* 37

joyce farm's CHICKEN *with parmesan-potato dumplings, grilled ramps, pickled muscat grapes, creamed fava beans & a roasted confit carrot.* 28

RABBIT *three ways with chanterelles, rainbow swiss chard, black rice fried with country ham, & dried apricot-mustard marmalade.* 37

SUCKLING PIG *kissed over hardwood charcoals and glazed with maple, fried sunchokes, sunflower seeds, green garlic gremolata & slow roasted strawberries.* 38

45 day dry-aged PRIME BLACK ANGUS STRIP *with charred gem lettuce glazed with fermented garlic and served with baby potatoes, crispy raclette & spring onions.* 39



the OYSTER PIE. 68

*a savory oyster custard topped with
a FULL OUNCE of osetra caviar, a touch
of crème fraîche, green apple
dressed with lemon & dill.*

** limited availability. **