

SNACKS

CHOCOLATE COVERED FOIE GRAS

Cara Cara Orange, Sea Salt, Almond

FRIED CHICKEN SKINS

Housemade Sriracha, Mustard Seeds

GOUGERE

Lemon Caper Goat Cheese, Arugula Salad, Truffle

OYSTER

Chartreuse and Bone Marrow Mignonette

SMOKED OXTAIL CROQUETTE

Red Onion Marmalade, Espelette Mayo

LAMINATED BRIOCHE

Serrano Ham, Manchego, Mustard, Quail Egg, Caviar

GREEN GARBANZO HUMMUS

Curry, Opo Squash, Crudite Vegetbles

BEEF TARTAR

Oyster Mayo, Garlic Scapes, Brioche

SHARABLE

LITTLE GEM SALAD

Preserved Carrots, Shaved Radish, Crispy Truffled Potatoes, Carrot Truffle Vinaigrette

WOOD GRILLED KALE

Bacon Vinaigrette, Sumac Candied Pecans, Smoked Goat Cheese, Compressed Pear

CARROT SALAD PAVE

Smoked Carrot Puree, Pickled Chilies, Compressed Cucumber, Borage

FIDEO

Black Garlic Marinated Squid, Pickled Garlic Scapes, Fresno Chilies, Crispy Angelhair Pasta

WHOLE ROASTED QUAIL

Rosti Potatoes, Golden Raisin Bacon Relish, Licorice Jus

CIDER BRAISED RABBIT

Shrimp Croquette, Creamed Rice Grits, Nasturtium

SMOKED SWEETBREADS

Chorizo, Truffle, Pickled Dates, Crispy Turnips, Burnt Asparagus Tips

SEARED SCALLOPS

English Pea Puree, Foie Gras, Pink Peppercorn

GRILLED SHORT RIB

Smoked Tomato Jus, Pimiento Cheddar Agnoloti

FOIE GRAS TERRINE

Quince, Smoked Tea, Spiced Oat Crumble, Brioche

EGYPTIAN SPICED MUSSELS

Sumac Apples, Calvados Cream, Sourdough

WOOD ROASTED SUCKLING PIG

Giardinara, Frisee, Salsa Verde

LARGER

CIOPPINO

Scallop, Lobster, Clams, Mussels, Smoked Tomato and Pepper Broth

SABLEFISH

Dill Compressed Apples, Spring Onion, Frika, Black Garlic Broth

CHICKEN BALLONTINE

Chorizo Stuffed, Braised Carrot, Carrot Butter, Pickled Mustard Seeds

LOMO

Cured Pork Loin, Compressed Apricot, Baby Fennel

PRIME BONE-IN FILET OF BEEF

Black Truffle, Pommes de Terre, Grilled Spring Onion, Quince and Veal Reduction

SAMFAINA

Charred Baby Eggplant, Squash, Zucchini, Roasted Golden Tomato Sauce, Truffle

FOR THE TABLE

WHOLE ROASTED DUCK

Aged Duck Breast, Confit Leg, Early Summer Vegetable Melange, Armanac Poached Prunes

BUTTER POACHED MAINE LOBSTER

Parsnip, Coffee Roasted Potatoes, Uni & Lobster Emulsion, Brioche, Caviar

COTE EN BOEUF

24 oz Prime Ribeye, Pommes de Terre, Ratatouille, Quince and Veal Reduction

BREADS

SMALL BREAD 7

LARGE BREAD 10

BREADS

Pain Rustic
Orange Sourdough
Lavender Pretzel
Flamiche
Garlic Cracker
Rye Multigrain

PICKLES

Violet Cauliflower
Garden Pickles
Red Wine Onions

OIL

Herb
Lemon & Dill
Leek Caper Anchovy

BUTTER

Honey Oaxacan
Saffron
Goat