

## THE HARVEST

LEEK CROQUET		ARTICHOKES BARIGOULE	
WITH PETITE BASQUE, POTATO		WITH BLACK TRUFFLE, SUN CHOKES	
AND BLACK TRUFFLE	7	AND SUN GOLD TOMATOES	18
HEIRLOOM BEETS GAZPACHO		MUSHROOMS POACHED & ROASTED	
WITH CUCUMBER, ORANGE		WITH SCALLOP GNOCCHI, TARRAGON	
AND FETA SNOW	8	AND HOLLANDAISE	10
TOMATOES RAW & CONCENTRATED		RATATOUILLE ROASTED	
WITH ARUGULA, RADISH		WITH OLIVE OIL, SQUASH BLOSSOM	
AND SORREL	10	AND YOUNG GARLIC	18
BROCCOLI RABE CHARRED & MARINATED		WHITE ALBA TRUFFLE RISOTTO	
WITH FARO TABBOULEH, CHICKEN		WITH MASCARPONE, PARMESAN	
CRACKLINGS AND UPLANDS FONDUE	8	AND ROBIOLA EMULSION	90

## THE CATCH

SMOKED FISH MOUSSE		NANTUCKET BAY SCALLOPS		DRY AGED LAMB TARTARE		SWEETBREAD CRISPED	
WITH CHIVE, PAIN DE MIE		SEARED		WITH CELERY, HORSERADIS	Н	WITH MUSTARD, LENTILS	
AND CAVIAR	6	WITH CAULIFLOWER, APPLE		AND CURED EGG YOLK		AND PANCETTA	18
		AND SEA URCHIN EMULSION	8		14		
WILD ESCOLAR TARTARE				HEN EGG CUSTARD		PEKIN DUCK BREAST	
WITH BRIX PASTRY, FENNEL		TUNA & SALMON		WITH JAMON IBERCIO,		ROASTED	
AND VERMOUTH	10	SMOKED & ROASTED		GREEN GARLIC AND		WITH GRAPEFRUIT, TARRAGON	
		WITH BLACK OLIVE, PANISSE,		MANCHEGO CHEESE	7	AND APICIUS GASTRIQUE	25
YELLOW FIN TUNA		CONCENTRATED TOMATOES	19				
CHARRED & CRUDO				<b>BONE MARROW</b> ROASTED		BEEF SHORT RIB GRILLED	
WITH ROMAINE, PARMESAN		LOBSTER DUMPLINGS		WITH CRISPY SHALLOTS,		WITH PARSLEY, CAPERS	
AND CAESAR EMULSION	15	WITH SWEET CORN, MAITAKE		FINE HERBS AND		AND POTATO EMULSION	22
		MUSHROOM, BROWN BUTTER	12	SAUCE GRIBICHE	12		
SALMON BELLY CARPACCIO	C					YOUNG CHICKEN	
WITH CAVIAR, HEARTS OF		JOHN DORY GRILLED		<b>FOIE GRAS</b> TORCHON		ROASTED & CONFIT	
PALM AND AVOCADO	30	WITH BASIL, SUMMER SQUASH		WITH ARMANGAC, QUATRE		WITH BLACK TRUMPET	
		AND SAFFRON BISQUE	27	ÉPICES AND STRAWBERRY		MUSHROOM, GARGANELLI	
PINE ISLAND PRAWNS				CONSERVE	18	PASTA AND SAUCE VIN JAUNE	27
ROASTED		WHOLE LOBSTER ROASTED					
WITH KATAIFI, CORIANDER		WITH GOLDEN CAROLINA		<b>DUCK CONFIT</b> DUMPLING		DRY AGED BEEF STRIP LOIN	
AND CITRUS SABAYON	15	RICE, SEAWEED BUTTER		WITH FOIE GRAS, HAKURI		GRILLED	
		AND SHELLFISH RAGOUT	45	TURNIP AND ICE WINE	10	WITH PARSNIP, BONE MARROW,	40
				CONSOMMÉ	12	AND SAUCE BORDELAISE	42

THE HUNT