

BEAUIQUE

APPETIZER

ROASTED CARROT SALAD
spicy harissa, kale, beluga lentils, sheep's milk yogurt
16

DUCK CONFIT SALAD
delicata squash, endive, orange mustard
17

WARM CAULIFLOWER SOUP
coconut, quinoa, currants, hazelnut
14

WHOLE WHEAT ORRECHIETTE
root vegetable ragout, torpedo onion, beet and mustard green pesto
18 app/27 main

WILD GOOSE OYSTERS ON ICE
pear mignonette
19

RED SNAPPER CRUDO
oroblanco grapefruit, radish, kaffir lime, crispy rice
18

FLUKE CEVICHE
butternut squash, piquillo pepper, nigella, macadamia milk
16

BIG EYE TUNA TARTARE
black garlic-emulsion, ginger-soy vinaigrette
25

GRILLED OCTOPUS
avocado, heart of palm, blood orange, pepper cress
25

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MAIN COURSE

HALIBUT
spaghetti squash, fuji apple, gingersnap, pumpkin seed bouillon
36

ARCTIC CHAR
black rice, sea bean, beet "nage", rose hips
34

SEA SCALLOPS
creamed cauliflower, brassicas, chorizo dashi
37

BRANZINO
salsify, maitake, tardivo, smoked tea tartare
35

YAM
roasted with miso and lemongrass, buckwheat, hen of the woods mushrooms, spinach
29

AMISH CHICKEN
roasted with barley hash, celeriac, cranberry chutney, chestnut brown butter jus
28

FLAT IRON STEAK
sunchokes, cipollini, porcini puree, smoked red onion jus
39

DUCK BREAST
roasted persimmon, red watercress, fall spices, pistachio
35

SIDE
BRUSSEL SPROUTS
SEASONED POTATO FRIES
POTATO PUREE
WILD MUSHROOM AND LEEK