



## Vegetable Tasting Menu

TRUFFLED FAVA / ASPARAGUS  
COLD ZUCCHINI SOUP  
SUNCHOKE / SWEET SICILY / CAT TAIL  
DEMI SALAD / RAMP VINEGARETTE  
STUDY O' MUSHROOM  
STUFFED YORKSHIRE PUDDING / SHALLOT BROWN BUTTER  
RASPBERRY PAVLOVA  
CHEESE  
MIGNAIRDEES

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## Grand Tasting Menu

MUSHROOM  
COLD ZUCCHINI SOUP  
MUSSELS / PIEDMONTONE / PARSLEY  
DEMI SALAD  
DICED RABBIT / PIQUILLO AND BEAN SMEAR / SUNFLOWER  
BRAISED MUTTON TAIL / RYE CORNBREAD  
RASPBERRY  
CHEESE  
MIGNAIRDISES

PROGRESSIVE  
AMERICAN  
CUISINE

Albert Twisted  
AND Distorted

EXECUTIVE CHEF

*James Toland*

FOR THE PEOPLE



Study of Beets / GOAT'S MILK / LEMON MERINGUE \$14

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Fennel / LEMON CURD / BLACK PEPPER \$8

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Grilled Romaine / PARMESAN GELEE / ANCHOVIE CHIPS \$10

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Mushroom / BLACK WALNUT / FINE HERB / MUSHROOM PAPER \$16

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Marinated Clams / OYSTERS / OCTOPUS / CRAB / CRYSTAL LETTUCE \$18

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Eel Steak / TROCHENBERRY / RAISIN / WOODSORREL \$12

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Atlantic Cod Oysters / MUSSEL BROTH / LOBSTER ROE DUMPLING \$10

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Chicken Thigh / BACON PURÉE / BRUSSEL SPROUTS \$16

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Razor Clam / BUTTER / FINE HERB \$14

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Lamb / NECK / LOIN / SWEETBREAD \$28

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Veal Sweetbread / CORNED BEEF TONGUE / RYE BREAD SAUCE / MUSTARD / SAVOY CABBAGE \$24

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Mutton Dobe / BONE MARROW YORKSHIRE PUDDING / POTATO PUREE \$ 24

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Black Cod / CHICKEN EGG \$32

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Halibut / BEEF LIVER / TRUFFLED QUAIL EGG \$34

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Illinois Beef / SCALLOP / BERGAMOT \$22