

villanelle

WARM BREAD 6

Yogurt Butter

BRESAOLA 16

MARINATED OLIVES 7

Cracked Pepper, Lemon

CURED SCALLOPS 19

Apple, Celery

BRUSSELS SPROUTS 17

Cheddar, Cashews, Rye

BEETS 16

Robiola, Peruvian Mint

PRESERVED TUNA 19

Allium, Poblano, Grilled Bread

SUNCHOKE 16

Crème Fraîche, Trout Roe

PORTOBELLO 18

Mushroom Tea, Herbs

PETITE CAULIFLOWER 14

Almond, Blanquette, Caper Pistou

CRISP OCTOPUS 21

Potato, Verjus, Tarragon

ARCTIC CHAR 26

Dill, Sorrel, Carmelized Cream

GRILLED BEEF 34

Polenta, Mustard Greens

BRAISED PORK 28

Carrot, Lardo, Jus

PARSNIP 12

White Chocolate, Sea Salt

CHOCOLATE SORBET 12

Raspberry, Dutch Ganache

PANNA COTTA 12

Vanilla, Lime Granita

Executive Chef Nick Licata