



WARM

*seared **Foie Gras** | sweet cream biscuits, spiced berry jam, aged balsamic vinegar 26

*pan roasted **Scallop** | wild mushroom, snap peas, black bean hummus, fried jamón, uni 19

creamy **Risotto** | fall vegetables, parmigiano 14

COOL

*seafood **Ceviche** | gazpacho vegetables, avocado, citrus, cilantro, crispy corn tortillas 17

Watermelon salad | greens, feta cheese, radish, almonds, raspberry vinaigrette 14

baby **Arugula** salad | quinoa, blue cheese, marinated beets, carrots, peanuts, citrus vinaigrette 14

heirloom **Tomato** salad | cucumber, roasted corn, goat boule, salsa verde, olive oil 16

HOT

***Wild Salmon** | garlic cauliflower mash, english peas, romanesco, salmon roe 53

*prime **Beef Tenderloin** | short rib, asparagus mole, potato purée, asparagus, red wine sauce 59

*berkshire **Pork** chop | pancetta, brussels sprouts, corn bread, tamarind bbq, 45

*prime new york **Striploin** | potato tostones, charred green onion, sofrito, wild mushrooms 61

***Duck** breast | sweet potato purée, caramelized fennel, orange spice sauce 47

*wild european **Sea Bass** | roasted corn, toasted barley, fire roasted chilies, oven-dried tomatoes 51

TASTING MENU

5 courses 121 | wine pairing 75

We kindly ask that the entire party participate

SIDES 10

Potato Purée || roasted **Brussels** ||

roasted **Mushrooms** || charred **Broccolini** ||

*These items are offered cooked to order.

Consuming raw or under cooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.

An automatic gratuity of 18% will be added to parties of eight or more.