

*(Menu is subject to change)*

## COLD

- Cured Fluke • *apple, radish, black lime* • 17
- Dry Aged Beef Tartare • *kohlrabi, smoked onion yogurt, cured egg yolk* • 18
- Heirloom Carrots • *sesame, buttermilk, pickled herbs* • 15
- Lightly Smoked Foie Gras • *apricot, sunchoke, toasted cinnamon* • 19

## HOT

- Braised Spanish Octopus • *fennel, horseradish, burnt hazelnut* • 18
- Turnip Soup • *coconut, savory granola, coffee* • 15
- Tagliolini • *buttermilk whey, ramps, bottarga* • 16
- Sweet Red Shrimp • *cauliflower, brown butter, grapefruit* • 17

## ENTRÉES

- Grilled Bass • *radish, shiitakes, chinese broccoli* • 37
- Colorado Lamb Loin & Neck • *black garlic, artichokes, olive* • 41
- Seared Monkfish • *cauliflower, apple, smoked trout roe* • 38
- Roasted Chicken • *turnip, preserved mushrooms, brown butter* • 33
- Charcoal Grilled Beets • *pumpkin seeds, bitter greens, feta, licorice* • 23
- Roasted St Canut Porcelet & Crispy Belly • *sunchoke, maitake, tangerine* • 42
- Slow Roasted Beef Short Rib • *gem lettuce, beets, sweetbreads* • 39

Whole Roasted Dry Aged Duck (for two) • 90  
*foie gras sausage, onion, prunes*

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9 - Course Tasting Menu • 135

## DESSERT WINE & TEA

*All Rare Tea Cellars Hand Selected Tea 6*

Emperor's House Chai	Magnolia Blossom Oolong
Emperor's House Chamomile*	First Flush Darjeeling
Emperor's House Mint Meritage*	Sicilian Blood Orange Green
Regal English Breakfast	Moonlight Jasmine Blossom
Regal Earl Grey	Sakura Kyoto Cherry Blossom Green

*\*caffeine free*

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*Coffee & Espresso Blends from La Colombe*

Coffee | Decaf • 3.50

Espresso • 2 | 4

Cappucino | Latte • 5

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*Dessert Wines*

'13 Durban Muscat de Beaumes de Venise • 10

'16 Domaine Huet "Le Haut Lie" Moelleux • 22

NV Domaine Genevat "Vieux Macvin du Jura" • 20

Rare Wine Co. "New York Malmsey Special Reserve" Madeira • 18

NV Domaine Neige Apple Ice Wine • 16

'10 Delaforce LBV Port • 12

Warre's Otima 10 Year Tawny Port • 11

Quinta do Noval 20 Year Tawny Port • 20

Quinta de la Rosa Lot 601 Ruby Port • 10

## DESSERTS

12

Goat's Milk Pavlova

*olive oil, cajeta, buckwheat, black lemon*

Hazelnut & Coffee

*whole milk ice cream, praline, toasted milk*

Banana

*speculoos, milk & dark chocolate, creme fraiche*

Dark Chocolate

*cassis, violet, raspberry vinegar*

Selection of Artisanal Cheeses • 16

*fig, onion, sourdough*

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*pastry chef Meg Galus  
pastry sous chef Kim Mok*

