

(Menu is subject to change)

COLD

Dry Aged Beef Tartare • *kohlrabi, smoked onion yogurt, cured egg yolk* • 18

Cured Fluke • *apple, radish, black lime* • 17

Heirloom Carrots • *sesame, buttermilk, dates* • 15

HOT

Roasted Spanish Octopus • *eggplant, nduja, hazelnut, lemon* • 18

Turnip Soup • *pear, sunflower, gooseberry* • 14

Fontina Tortelli • *honeynut squash, shiitake, goat gouda* • 16

Seared Foie Gras • *brussels sprouts, concord grape, dry aged beef* • 22

ENTRÉES

Grilled Bass • *charred eggplant, artichoke, green coriander* • 37

Roasted Venison • *caramelized celery root, cabbage, morcilla* • 43

Olive Oil Poached Cod • *cauliflower, apple, smoked trout roe* • 40

Roasted Chicken • *rutabaga, preserved mushrooms, delicata squash* • 33

Charcoal Grilled Beets • *pumpkin seeds, bitter greens, feta, licorice* • 23

Seared Scallops • *sunchoke, maitake, apple* • 39

Slow Roasted Beef Short Rib • *gem lettuce, beets, sweetbreads* • 39

Whole Roasted Dry Aged Duck (for two) • 90

foie gras sausage, bitter greens, apples

8 - Course Tasting Menu • 130

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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*

Coffee & Espresso Blends from La Colombe

Coffee | Decaf • 3.50

Espresso • 2 | 4

Cappucino | Latte • 5

Dessert Wines

'16 Domaine Huet Le Mont "Moelleux 1er Trie" • 25

'13 Durban Muscat de Beaumes de Venise • 10

'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

Pear

pistachio, wattleseed, buckwheat

Hazelnut & Coffee

whole milk ice cream, praline, toasted milk

Grape

huckleberry, black sesame, crème fraiche

Dark Milk Chocolate

earl grey, sudachi, black lime

Selection of Artisanal Cheeses • 16

fig, onion, sourdough

*pastry chef Meg Galus
pastry sous chef Kim Mok*

