

(Menu is subject to change)

COLD

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

Corn Soup • *miso, tomato, buckwheat* • 14

Cured Fluke • *pickled watermelon, lemon verbena, radish* • 17

Heirloom Tomatoes • *pine nut, black garlic, plums* • 14

Charred Cucumbers • *summer melon, sunflower, caramelized brioche* • 15

HOT

Roasted Spanish Octopus • *sorrel, 'nduja, potato* • 17

Fontina Tortelli • *tarragon, corn, shiitake* • 16

Roasted Sweetbreads • *ginger, kohlrabi, roasted pork broth* • 18

ENTRÉES

Grilled Bass • *charred eggplant, black olives, cucumber* • 37

St-Canut Farms Pork Loin & Belly • *chanterelles, plums, broccoli* • 43

Roasted Chicken • *summer beans, garlic scapes, almond* • 33

Poached Halibut • *artichokes, shellfish, zucchini, green coriander* • 40

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

Seared Scallops • *sungold tomato, corn, basil* • 39

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

Whole Roasted Dry Aged Duck (for two) • 90

foie gras sausage, bitter greens, apricot

8 - Course Tasting Menu • 130

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

'09 Royal Tokaji Co. 5 Puttonyos Aszú • 18

'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

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DESSERTS

11

Apricot

malted rye, lambic, honey, creme fraiche

Hazelnut & Coffee

whole milk ice cream, praline, toasted milk

Blackberry

huckleberry, black sesame, crème fraiche

Dark Milk Chocolate

earl grey, sudachi, black lime

Raspberry

basil, goat yogurt, plum

Selection of Artisanal Cheeses • **15**

apricot, onion, sourdough

*pastry chef Meg Galus
pastry sous chef Kim Mok*

