

(Menu is subject to change)

COLD

*Dry Aged Beef Tartare • *carrots, sorrel, cured egg yolk* • 18

*Marinated Shima Aji Crudo • *turnip, black lime, buckwheat* • 18

Grilled Beet Salad • *sunflower, smoked onion, shiso* • 14

HOT

Grilled Spanish Octopus • *smoked cauliflower, morcilla, grapes, hazelnut* • 19

Fall Mushroom Tagliolini • *crispy chicken skin, pecorino, sherry* • 17

*Seared Foie Gras • *roasted duck & kombu broth, onion, seeded rye* • 24

Ricotta Dumplings • *broccoli, goat gouda, fried garlic* • 17

Alba White Truffle Tagliolini (at cost) • 40
Supplement Any Item With Alba White Truffles • 40

ENTRÉES

*Grilled Wild Striped Bass • *turnips, bok choy, pickled ramps, smoked scallop* • 39

*Olive Oil Poached Cod • *matsutake mushroom, fermented gem lettuce, finger lime* • 38

Roasted Chicken • *honeynut squash, rutabaga, maitake, tamarind* • 33

Slow Roasted Celery Root • *marinated grapes, sesame, salted peppercorn* • 21

Roasted Venison Loin • *sunchoke, sausage, artichoke, grilled cabbage* • 42

*Roasted Beef Short Rib • *broccoli, beef tongue, beets* • 39

*Whole Roasted Dry Aged Duck (for one or two) • 48/90
foie gras sausage, roasted grapes, rutabaga

*8 - Course Tasting Menu • 125

**Please be advised that consuming raw or undercooked food may increase your risk of foodborne illness*

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 • 3 | 5

Cappucino | Latte • 6

Dessert Wines

'13 Durban Muscat de Beaumes de Venise • 10
'17 Domaine Huet "Le Mont" 1ère Trie Moelleux • 22
'15 Knoll Grüner Veltliner "Troockenbeereauslese" • 28
NV Domaine Genevat "Vieux Macvin du Jura" • 20
NV Domaine Neige Apple Ice Wine • 16
"13 Royal Tokaji "5 Puttonyos Aszú" • 23
Rare Wine Co. "New York Malmsey" Madeira • 18
'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

Pumpkin

white sesame, okinawa caramel, pepita

Concord Grape

basil, huckleberry, coconut

CURE Dark Chocolate

espresso, lemon, chicory caramel

Hazelnut

milk ice cream, coffee praline, toasted milk

*Selection of Artisanal Cheeses • 16

fig, onion, sourdough

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*pastry chef Meg Galus
pastry sous chef Kim Mok*

