

(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, dates* • 15
- Lightly Smoked Foie Gras • *persimmon, sunchoke, toasted cinnamon* • 19

HOT

- Braised Spanish Octopus • *fennel, horseradish, burnt hazelnut* • 18
- Celery Root Soup • *mustard, peekytoe crab, yuzu kosho* • 15
- Sunchoke Agnolotti • *prunes, pecorino, crispy chicken skin* • 16
- Sweet Red Shrimp • *cauliflower, brown butter, grapefruit* • 17

ENTRÉES

- Grilled Bass • *radish, shiitakes, chinese broccoli* • 37
- Roasted Venison • *caramelized celery root, cabbage, morcilla* • 43
- Seared Monkfish • *cauliflower, apple, smoked trout roe* • 40
- Roasted Chicken • *turnip, preserved mushrooms, brown butter* • 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, onion, prunes

9 - 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

'13 Durban Muscat de Beaumes de Venise • 10

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

NV Domaine Genevat "Vieux Macvin du Jura" • 20

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

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DESSERTS

12

Pear

pistachio, buckwheat, wattleseed

Hazelnut & Coffee

whole milk ice cream, praline, toasted milk

Banana

speculoos, milk & dark chocolate, creme fraiche

Dark Chocolate

lemon, caramel, coffee, passionfruit

Selection of Artisanal Cheeses • 16

fig, onion, sourdough

*pastry chef Meg Galus
pastry sous chef Kim Mok*

