

(Menu is subject to change)

## COLD

Dry Aged Beef Tartare • *horseradish, green goddess, cured egg yolk* • 18

Cherry Gazpacho • *fennel, fromage blanc, basil* • 14

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

Heirloom Carrots • *almond, bulgar, buttermilk* • 14

Charred Cucumbers • *cherry, sunflower, foie gras* • 16

## HOT

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

Ricotta Gnudi • *ramps, green garbanzo, charred onion broth* • 15

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

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

## ENTRÉES

Grilled Bass • *green garlic, black olives, cucumber* • 37

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

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

Poached Halibut • *artichokes, 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 • *turnips, maitake, black garlic* • 38

Whole Roasted Dry Aged Duck (for two) • 90

*foie gras sausage, bitter greens, apricot*

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7 - Course Tasting Menu • 120

## 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*

'04 Keller Hubacker Auslese Riesling • 16

'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

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## DESSERTS

**11**

Apricot

*malted rye, lambic, honey, creme fraiche*

Hazelnut & Coffee

*whole milk ice cream, praline, toasted milk*

Chocolate Brulée

*smoked almond, roasted cherry, sour cherry*

Black Raspberry

*basil, goat yogurt, plum*

Dark Milk Chocolate

*earl grey, sudachi, black lime*

Selection of Artisanal Cheeses • **15**

*apricot, onion, sourdough*

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*pastry chef Meg Galus  
pastry sous chef Kim Mok*

