

(Menu is subject to change)

## COLD

- \*Dry Aged Beef Tartare • *carrots, sorrel, cured egg yolk* • 19
- \*Marinated Shima Aji Crudo • *cucumber, buckwheat, thai basil* • 19
- Grilled Beet Salad • *sunflower, smoked onion, shiso* • 14

## HOT

- Grilled Spanish Octopus • *smoked cauliflower, morcilla, charred cucumber* • 19
- Mushroom Tagliolini • *crispy chicken skin, pecorino, sherry* • 17
- \*Seared Foie Gras • *roasted duck & kombu broth, onion, seeded rye* • 24
- Ricotta Dumplings • *black truffle, kale, goat gouda* • 17

## ENTRÉES

- \*Grilled Wild Striped Bass • *turnips, bok choy, smoked scallop* • 39
- \*Olive Oil Poached Cod • *golden enoki mushroom, fermented gem lettuce, finger lime* • 38
- Roasted Chicken • *sunchoke, grilled cabbage, tamarind, pickled mustard* • 33
- Slow Roasted Celery Root • *marinated grapes, sesame, salted peppercorn* • 21
- \*St. Canut Porcelet Loin & Belly • *blood sausage, prunes, endive, walnut* • 42
- \*Roasted Beef Short Rib • *celery root, sweetbreads, maitake mushroom, beets* • 39

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

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\*8 - Course Tasting Menu • 135

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

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## DESSERT WINE & TEA

*All Rare Tea Cellars Hand Selected Tea 6*

Berry Meritage*	Magnolia Blossom Oolong
Emperor's House Chamomile*	Freak of Nature Oolong
Emperor's House Mint Meritage*	First Flush Darjeeling
Emperor's House Chai	Moonlight Jasmine Blossom
Regal English Breakfast	Sicilian Blood Orange Green
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 Riesling "Auslese" • 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

Pear

*almond, chai, brown sugar caramel*

Mango

*blood orange, earl grey, coconut, meyer lemon*

Dark Chocolate

*black sesame, banana, osmanthus*

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*

