CHEF’S TASTING MENU

Venison Tartare
fall vegetable salad, spicy gribiche, carrot mustard, pumpernickle pistachio breadcrumbs

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Black Lime & Bourbon Foie Gras Terrine
pickled butternut squash, maple fish sauce, candied sage, pumpkin steam buns (SUPPLEMENT +20)

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Chicken Chestnut Tortellini
rooster & black truffle alfredo, honey lavender vinaigrette

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Tamarind Glazed Salmon*
jalapeño lemongrass salmon meatballs, bok choy, smoked oysters, coconut milk

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Grilled Pigeon*
bacon wild rice, caramelized apples, sweet & sour pine nuts

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Frozen Sweet Potato Custard
cranberry gastrique, vanilla pudding, pecans

& Foie Gras Profiteroles

Five Courses    $115 per person
A 20% service fee will be added to all food and beverage. Gratuity is not expected.

*Items marked with an “*” are cooked to order
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.
Many dishes include ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.
Wild Mushrooms not an inspected product.