



## CHEF'S TASTING MENU

*Smoky Beef Tartare*  
*romesco, grape mostarda,*  
*hazelnuts, white anchovy aioli*

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*Coconut Shrimp*  
*glazed sweet potato, broccoli,*  
*galangal honey, cool herbs*

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*Seared Foie Gras*  
*pork belly char siu, miso squash,*  
*pecan, apple sweet & sour sauce*  
(SUPPLEMENT +25)

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*Rabbit Risotto 'Paprikash'*  
*jimmy nardello peppers,*  
*salami calabrese, pecorino*

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*Spiced Glazed Duck Breast*  
*chanterelle mushrooms, huckleberry,*  
*sunchoke, duck in a blanket*

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*Pear & Chocolate Marquise*  
*paris tea pudding, orange agrodolce,*  
*caramelized honey cake*  
&  
*Foie Gras Profiterole*

*\*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 are not an inspected product.*