



CHEF'S TASTING MENU

*Beef Tenderloin Tataki
pickled ramp gribiche,
asparagus, green garlic za'atar oil*

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*Smoked Scallop Mi-Cuit
fava guac, fresh chickpeas,
lovage, salt & pepper squid*

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*Foie Gras Flambé
cherry chopped salad,
prosciutto, aebleskiver
(SUPPLEMENT +25)*

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*Olive Oil Poached Halibut
green garlic grits, kimchi glazed pork belly,
sake clam cream*

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*Grilled Pigeon
foie gras potato pierogi,
strawberry, turnip, truffle*

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*Elderflower Baba
calamansi cream, white chocolate pudding,
raspberry ripple sherbet
&*

Foie Gras Profiterole

*** 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.