



chef's tasting menu \$95

\$50 BEVERAGE PAIRING
SEASONAL MENU CRAFTED DAILY
PARTICIPATION OF ENTIRE TABLE REQUIRED

- STARTERS -

beets \$14

SHEEP'S MILK YOGURT PANNA COTTA,
RYE LAVASH, DILL

"curds and whey" \$16

RICOTTA GNUDI, PORCINI,
FOREST HERB INFUSED WHEY

smoked octopus \$17

CANNELLINI BEANS, MUSTARD FLOWERS,
CHARRED ONION CONSOMMÉ

foie gras \$18

SICILIAN PISTACHIO CREAM,
COMPRESSED STRAWBERRIES,
POACHED RHUBARB, PETITE BRIOCHE

spring garlic velouté \$14

BUTTER POACHED ESCARGOTS, PARSLEY,
POTATO CHIPS

fluke \$16

FRENCH BREAKFAST RADISH,
SORREL, TROUT ROE

russian osetra caviar \$24

MAINE UNI SABAYON, GLAZED FENNEL,
MEYER LEMON CURD, BRIOCHE MELBA

- MAIN COURSES -

atlantic cod \$24

YOUNG FENNEL, MAINE MUSSELS,
SAUCE BOUILLABAISSE

spring lamb \$38

RACK AND BREAST, GARLIC PANISSES,
BRAISED GEM LETTUCE, FAVA BEANS
PICKLED MUSTARD SEED

beef tenderloin \$38

BLISTERED SHISHITO PEPPERS,
GRILLED SCALLION JUS
PEANUT POTATOES, PINE OIL

porchetta \$28

MILK FED PORCELET,
RHUBARB MOSTARDA, GRILLED ONIONS,
BUTTERMILK POLENTA

black bass \$28

ENGLISH, SNOW, AND SUGAR SNAP PEAS,
SPRING ONIONS, VERJUS NAGE

nova scotia lobster \$40

BUTTER POACHED, PEAS,
CARROTS VADOUVAN

stuffed saddle of rabbit \$36

GREEN ASPARAGUS, FAVA BEANS,
TARRAGON, MOREL MUSHROOMS