



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" \$18

RICOTTA GNUDI, SUMMER TRUFFLE
FRENCH WILD ASPARAGUS,
FOREST HERB INFUSED WHEY

smoked octopus \$17

CANNELLINI BEANS, MUSTARD FLOWERS,
CHARRED ONION CONSOMMÉ

foie gras \$18

SICILIAN PISTACHIO CREAM,
COMPRESSED STRAWBERRIES,
POACHED RHUBARB

clam chowder \$15

QUAHOG VELOUTÉ, FENNEL,
MARINATED RAZOR CLAM

russian osetra caviar \$24

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

sea scallop crudo \$16

YUZU MARINATED, GARDEN HERBS
FRENCH BREAKFAST RADISH, TROUT ROE

- 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

90 day dry aged ribeye \$65

CREAMED LEEKS,
GRILLED SCALLION JUS
MOUSSERON

porchetta \$36

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

black bass \$28

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

soft shell crab \$34

CORNMEAL DUSTED, SNOW PEAS,
CARROT VADOUVAN EMULSION

stuffed saddle of rabbit \$36

GREEN ASPARAGUS, FAVA BEANS,
TARRAGON, MOREL MUSHROOMS