



## LUNCH - AUTUMN 2018

### - STARTERS -

#### *celeriac velouté \$12*

BLACK TRUFFLE PAIN PERDU

#### *house ricotta tortellini \$18*

ONE HOUR HEN EGG,  
BURGUNDY TRUFFLES

#### *roasted heirloom carrots \$14*

COMPRESSED RADISHES, PUFFED FARRO,  
SPICED YOGURT, MEYER LEMON

#### *ruby beet toast \$12*

WHIPPED RICOTTA, PEAR COMPOTE  
ROASTED AND PICKLED BEETS,  
WALNUT VINAIGRETTE

### - MAIN COURSES -

#### *duck confit \$22*

SUNCHOKES, GREEN APPLE,  
LEMON-HAZLENUT JAM

#### *ny strip \$32*

MAITAKE MUSHROOM, PEARL ONIONS,  
BÉARNAISE

#### *skate wing \$22*

FENNEL, MAITAKE MUSHROOMS, BEURRE  
NOISETTE, MARCONA ALMONDS, CAPERS

#### *whey polenta \$22*

HEN OF THE WOODS, LEEK HEARTS,  
BURGUNDY TRUFFLES, COMTE FONDUE

### - SIDES \$7 -

#### *mixed greens*

WALNUT VINAIGRETTE, PEAR COMPOTE

#### *crispy potatoes*

BLACK PEPPER AIOLI, FINES HERBS

#### *brussels sprouts*

NUOC CHAM, MINT, PEANUTS

### - DESSERT \$9 -

#### *tasting of chocolate*

PLIABLE CHOCOLATE GANACHE, WHITE  
CHOCOLATE VANILLA BEAN CREMEUX,  
MILK CHOCOLATE ICE CREAM

#### *toasted coconut cream cake*

COCONUT DACQUOISE, PASSION FRUIT  
JELLY, WHITE CHOCOLATE LINE MOUSSE,  
TOASTED COCONUT ICE CREAM

#### *entremet mont blanc*

VANILLA GATEAUX, CHESTNUT CREAM,  
CASSIS GEL, MANJARI MOUSSE

YOU MAY ALSO ENJOY OUR LUNCH MENU AS A  
3 COURSE PRIX - FIXE \$35\*

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.  
\*applicable taxes and a 20% service charge will be added to all checks