



chef's tasting menu \$95

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

- STARTERS -

celeriac velouté \$14

BLACK TRUFFLE PAIN PERDU

roasted heirloom carrots \$14

COMPRESSED RADISHES,
PUFFED FARRO, SPICED YOGURT,
CANDIED MEYER LEMON

hand cut tajarin \$30

ONE HOUR HEN EGG,
WHITE ALBA TRUFFLES

french quail \$18

BELGIAN ENDIVE, CELERIAC, HAZELNUTS,
FOIE GRAS JUS

nantucket bay scallops \$28

MAINE UNI, OSETRA CAVIAR,
HORSERADISH INFUSED BUTTERMILK,
GREEN APPLE, DILL

hudson valley foie gras \$18

"AU TORCHON", BLACK MISSION FIG JAM,
PICKLED MUSTARD SEED, FRISEE,
RYE BRIOCHE

- MAIN COURSES -

rohan duck \$36

SUNCHOKES, GREEN APPLE,
LEMON - HAZELNUT JAM

beef tenderloin \$40

YUKON GOLD ÉCRASER,
OXTAIL MARMELADE, PERIGORD TRUFFLE,
SAUCE BORDELAISE

pan seared halibut \$36

HAKUREI TURNIP,
COMPRESSED RADISH,
MATSUTAKE INFUSED CONSOMMÉ

pork cheek \$24

SOUBISE, ARMANGAC BRAISED PRUNES,
PORK-WALNUT CRUMBLE

cod \$28

ROASTED CAULIFLOWER,
MARCONA ALMOND BUTTER,
VADOUVAN CURRY

whey polenta \$30

HEN OF THE WOODS, LEEK HEARTS,
PERIGORD TRUFFLES
COMTÉ FONDUE

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