



*chef's tasting menu \$95*

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

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- STARTERS -

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*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

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- MAIN COURSES -

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*atlantic cod \$24*

YOUNG FENNEL, MAINE MUSSELS,  
SAUCE BOUILLABAISSÉ

*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