

## caviar

**two tone kaluga caviar** delicata squash, brown butter, rosemary

**hackleback caviar** raw scallop, apple, seaweed oil

**grandeur ossetra caviar** rutabaga pave, beurre blanc

## one

**scallop 'udon'** fermented scallop, brown butter crumb

**red mullet** herbed barley, ink sauce

**cuttlefish** oxtail, charred caraflex, caramelized cream

**rabbit roulade** kohlrabi top velouté, root vegetables

**pork jowl** black lentil, braised celery, wild windsor pear

## two

**capelletti piedmontese** persimmon, red cabbage, foie gras

**black cod** scarlet prawn, salsify, chicken skin

**glazed quail** squash, tahini, garbanzo

**venison shank pie** celery root, beet, black kale

**beef + broccoli** slow-cooked cheek, crispy wagyu tongue, radish

## three

**blood orange cake** burnt cinnamon, pistachio streusel

**chocolate mousse** coffee crèmeux, fig, black walnut ice cream

**parsnip cake** carrot anglaise, koginut squash ice cream

**cheese** seasonal accoutrements

**liquid dessert** see sommelier

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## chef's tasting menu

**hiramasa kingfish crudo** sweet potato, ras el hanout, blood orange

**parsnip** apple, blood sausage, parsnip beurre blanc

**halibut** apple, clam, crème fraîche

**burnt onion raviolo** caramelized cauliflower, farm egg yolk

**duck** tikki masala, lentil, carrot, leg pastilla

**miyazaki beef wagyu** rutabega, sunflower seed, mushroom

**sunchoke ice cream** spiced date, oat crumb



**aishling stevens**  
executive chef

**matt laurich**  
chef de cuisine

**gianni chiodi jr.**  
restaurant manager + sommelier

**susanne wagner**  
wine director