

caviar

hackleback caviar toasted hazelnut, apple

two tone kaluga caviar potato mille-feuille, buffalo milk gelato, brown butter

grandeur ossetra caviar caramelized cauliflower, cured egg yolk

one

scallop 'udon' fermented scallop, brown butter crumb

bangs island mussels pumpkin, tom kai gai, persimmon sambal

truffle fettuccini nordic shrimp, savoy cabbage

venison squash, oat, coffee

pheasant leg terrine, italian truffle, sunchoke

two

raviolo honeynut squash, buerre noisette, farm egg yolk, truffle

red mullet herbed barley, lettuce velouté, chicharrón

rabbit carrot bbq, carrot top velouté, mustard seed

duck breast peanut curry, coconut, cilantro, confit leg

boar tenderloin salt-baked celeriac, burnt cream, napa cabbage

three

ricotta tart caramel, persimmon

chocolate mousse coffee, date, hazelnut ice cream

tarte fine rosemary custard, apple, cardamom ice cream

cheese seasonal accoutrements

liquid dessert see sommelier

chef's tasting menu

tuna belly crudo smoked ricotta, preserved tomato, chili caramel

parsnip pear, blood sausage, parsnip buerre blanc

parsley stem capelletti langoustine, golden chicken consommé

braised oxtail apple, spanner crab bisque

elk wellington chanterelle mushroom, foie gras velouté

miyazaki beef wagyu bernaise, smoked beet, charred celery root, cheek croquette

caramelized labneh panna cotta fig, pistachio, cocoa



aishling a. stevens
executive chef

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wine director