



Jerusalem Artichoke Velouté
Peekytoe Crab, Parmesan, Smoked Pasta

“From the Garden”
Young Vegetables, Fruits, Herbs of the Season

Foie Gras
Beet Borscht Gelée, Blood Orange

Kampachi
Foie Gras Chantilly, Cucumber Melon, Miso

Scallops
Uni Crème, Radish, Marcona Almond

Veal Sweetbreads
Violet Hill Farm Egg Confit, Carrot, Argan Oil



Cobia
Potato-Eggplant Terrine, Black Olive, Vadouvan Spice

Wild Striped Bass
Sweet Onion, Gnudi, ‘Chowder’

Maine Lobster
Chanterelles, Toasted Hazelnut-Lobster Jus
(\$9 supplement)

Filet of Black Angus Beef
Beet, Huckleberry, Fondant Potato

Squab
Chestnut Crème, Smoked Bacon, Pain d’Epices Milk

Label Rouge Chicken
Artichoke Barigoule, Brown Bread-Oyster Jus
(for two)

Three-course Prix Fixe \$76