

SPE[®] Tasting Menu

Trio of Amuse

Asparagus Panna Cotta / American Sturgeon Caviar / Meyer Lemon
Maine Lobster and Sea Urchin / Heirloom Cauliflower / Quail Egg
Wellfleet Oyster / Rhubarb Mignonette / Ginger

Hawaiian Walu Ceviche

Avocado / Sugar Snap Pea / Spring Radish / Yuzu



Wild Nettle and Young Garlic Soup

Fingerling Potato / Spring Onion / Woodlands Prosciutto / Pumpnickel



Porcini Farrotto

Anson Mills Farro Piccolo / White Asparagus / Parmesan



Thomas Farms Squab

Oregon Morel / Ramp / Foie Gras / Fava Bean



Caraïbe Sphere

Coconut Tapioca / Lemongrass / Pineapple / Passion Fruit



Executive Chef Jeremy Bearman
Executive Pastry Chef James Distefano
Executive Sous Chef Andrew Hnatko
Culinary Nutritionist Natalia Hancock, RD