

DINNER

HORS D'OEUVRES

Deviled Egg Salad Toast
Radish Honey Butter
Lemon Caraway Chips
Gougères, Beer Cream
Sausage Bread
Tartine, Spaghetti Squash, Mimolette
Pickled Grapes Mojama

Appetizer

Oysters- Green Apple, Horseradish
Seasonal Greens
Fall Squash Velouté - Spice Bread, Chamomile
Local Fluke- Fennel, Cucumber, Dill Pollen
Tuna Crudo- Wax bean, Citrus, Pumpnickel
Smoked Octopus- Frisée, Radish, Poached Egg
Beef Tartare- American Caviar Chantilly
Foie Gras- Grape, Mustard Seed, Brioche
Burgundy Snails- Mushroom Butter, Sauerkraut, Rye bread
Tripe Gratin- Endive, Orange
Pigs Heads Tortellini- Honey-Crisp Apple Jus, Apple Salad
Veal Sweetbreads- Celery Root, Celery Salad, Pear

Entree

Mussels and Cockles-Mead, Water Spinach
Dorade-White Bean Gremolata, Pistachio
Skate-Cauliflower, Caper Berry, Maple
Scallop, Walnut Romesco, Salad of Onions
King Burger- BnB Pickles, Béarnaise
Duck- Chestnut, Turnip, Scotch Albufera
Pork Belly- Choucroute, Apple Cider
Lamb Saddle, Winter Bean Stew, Bean Sprouts
Hanger Steak- Hasselback Potato, Escarole, Bone Marrow Dressing
Salt Crust Chicken For Two, "Legs and Eggs", Mushroom Fricassee

Sides

Mushroom Fricassee
Winter Bean Stew With Lamb Bacon
King Fries
Sautéed Market Greens