

satur farms toy box tomatoes - bush basil - tomato gelée - blue basil flowers

chef's garden  
summer salad

haas avocado - peekytoe crab - californian caviar - citrus coriander

liquid avocado  
local onions - chive blossoms

hudson valley foie gras - frog hollow peach tartare - pistachio dust

feather ridge farm eggs  
golden corn - summer truffle

tuscan kale soup - sprouted lentils - pork neck - organic grains

rockshrimp  
hot gelée - cucumber pearls

purple artichokes - ravioli - sylvetta arugula - pinenuts

branzino  
artichoke - bronze fennel

summer squash - langoustine - naval orange reduction - borage

potato fondant - black bass - flourless gnocchi - curls - summer truffle sabayon

local quail  
black spice - earth tones

tri-colored carrots - striped bass - nasturtium emulsion - mint oil

berkshire cheek  
steel cut oats - scallion soubise

baby leeks - maine lobster - scallop parcels - chia seeds

summer melon  
cavillon - honeydew - mint

pickled onions - griggstown poussin - cured egg yolk - garlic purée - purslane

black mission fig  
bourbon pecan - tomatillo - burrata

anise hyssop - grimaud duck - chefs garden candy beets - hibiscus jus

frozen meringue  
lemon - blueberry - sage

quinoa - veal tenderloin - burdock - mizuna - hon shimejis

10 course | 180

caramel corn - tarragon - lime - cheddar

chocolate - pistachio - black plum

frozen meringue - lemon - blueberry - sage

peaches and cream - cucumber - basil

4 course | 90

6 course | 120

carte | app 20 | main 40 | dessert 15