

# ALMANAC





**THREE-COURSE TASTING MENU**

Seventy-Five Dollars

**YELLOWFIN TUNA**raw marinated & confit, hackleback  
caviar, lemon mayonnaise**PINE**matsutake mushroom, celery root  
salad, pine nut, pine shoot aioli**ACORN SQUASH**lamb bacon, cilantro pesto, smoked  
blue cheese, takana greens**DUCK**swiss chard, sweet potato hash,  
date-sage sausage**MONKFISH CHEEK**grilled hen of the wood, mushroom  
stew, black trumpet pasta, gouda  
foam**PORCINI**duxelle stuffed cabbage, sweet  
potato gratin, lemon thyme jus**APPLE**yogurt panna cotta, cheddar tuile,  
ginger-apple sorbet**ROOTS**ginger cake, sweet potato ice cream,  
pecan, parsnip**CHOCOLATE TART**cranberry, spiced white chocolate,  
cranberry sherbet**FULL MOON**

November 6

**LAST QUARTER**

November 14

**NEW MOON**

November 22

**FIRST QUARTER**

November 29



**FIVE-COURSE TASTING MENU**

Ninety-Five Dollars

**SUNCHOKE**'ruby streaks' salad, hazelnut oil,  
lemon, sunflower seed**LOBSTER**lobster carrot consommé, herb ravioli,  
hon shimeji**CURCUBITA**lamb breast, butternut risotto, delicata, brussels  
sprout, chestnut**BLUE CHEESE**

jasper hill 'bayley hazen', poached quince, arugula

**DATE**sticky toffee pudding, walnut granola,  
salted caramel ice cream

---

*Almanac happily welcomes any substitutions, and all dishes may be ordered individually as an appetizer for \$20 or as entrée for \$40.*

Chef Galen Zamarra  
 Chef de Cuisine Corey Neigherbauer  
 Pastry Chef Jana Kern-Mireles

**EIGHT-COURSE TASTING MENU**

One Hundred Forty-Five Dollars

**SMOKED TROUT**

Grilled radish, horseradish dressing, trout roe

**ISLAND CREEK OYSTER**

Roasted oyster, leek, pear parsnip foam

**BLACK BASS**

Poached bass pot au feu, smoked shiitake, dill

**CAULIFLOWER**nantucket bay scallop, romanesco, pickled purple  
cauliflower**BEEF SHORT RIB**Braised & grilled, spatzle, chanterelle, carrot, pearl  
onion**PEAR**

chilled consommé, pear sorbet

**CHEVRE**river's edge "up in smoke", maple syrup, pepita  
cracker**CITRUS**lemon sherbet, coconut rice pudding, lime granite,  
yuzu curd