



# DINNER

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## ONE

### **MARKET OYSTERS**

Mignonette Ice, Pink Peppercorn 3 ea.

### **RAZOR CLAMS**

Seaweed Pesto, Pickled Baby Radish 16

### **SCALLOP SASHIMI**

Cauliflower, Green Apple 15

### **LOCAL TUNA**

Nori Mustard, Mushrooms 18

## TWO

### **BEEF TARTARE**

Caper Berries, Heirloom Carrots 17

### **GAME BIRD TERRINE**

Spiced Quince, Foie Gras, Bacon 23

### **SOFT POACHED EGG**

Grains, Seeds, Nuts 16

### **SHELLFISH AND STEMS**

Fregola, Citrus Sabayon, Squid 21

### **CHICKEN LIVER MOUSSE**

Toasted Hazelnuts, Red Cabbage, Currants 16

### **LITTLE GEM LETTUCES**

Buttermilk Herb Dressing, Seasonal Vegetables 15

## THREE

### **BRANZINO**

New Potatoes, Okra, Blue Prawn 28

### **ATLANTIC HALIBUT**

Butternut Squash, Crispy Buckwheat, Brown Butter 34

### **PAN SEARED SEA TROUT**

Salsify, Beurre Blanc, Trout Roe 21

### **BRAISED PORK**

Carolina Rice, Uni, Baby Turnips 28

### **VENISON**

Creamy Coco Beans, Peppercorn, Bitter Chocolate 38

### **WAGYU HANGER STEAK**

Smoked Sunchoke, Coffee, Hon Shimeji Mushrooms 42

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# THE DAILY

*PARTICIPATION OF THE  
ENTIRE TABLE IS REQUIRED 75*

## **LOCAL TUNA**

Nori Mustard, Mushrooms

## **SHELLFISH AND STEMS**

Fregola, Citrus Sabayon, Squid

## **WAGYU HANGER STEAK**

Smoked Sunchoke, Coffee, Hon Shimeji Mushrooms

## **JASPER HILL WILLOUGHBY**

Arugula Mustard, New Potatoes, Sunflower Seeds

## **WINTER BERRY TARTINE**

Balsamic Ice Cream, Mascarpone, Honey