CHEFS TASTING
6 Course Tasting

IN THE BEGINNING

Caviar *
Traditional Accoutrements
Royal White Sturgeon
Royal Osetra Caviar

Yellowtail Hamachi Sashimi *
White Ponzu, Green Apple & Wasabi
Yuzu kosho, Compressed Fennel

Garden Vegetable Crudite
Olive Tapenade, Basil Pesto Aioli,
Yogurt Tzatziki

Thai Carrot Soup (V/V)
Beans Sprouts, Pickled Carrots, Mint

Wild Mushroom Soup
Parmesan Cream, Sea Salt

Executive Chef, Hugo Bolaños
Chef De Cuisine, Brandon Dearden

A 20% Service Charge will be added to parties of 6 or more
(V) Vegan

“Consuming raw or undercooked foods may increase risk of foodborne illness, especially if you have certain medical conditions”

GREEN MARKET

Autumn Apple Salad
Chicory, Pomegranate, Humbolt Fog
Candied Walnuts, Cider Vinaigrette

Hearts of Romaine "Caesar" Salad
Spanish Anchovy, Garlic Dressing
Goat Cheese, Olive Crouton

Weiser Farm's Baby Beets
Red Quinoa, Baby Kale, Citrus Vinaigrette
Toasted Hazelnuts, Provencal Olive Oil

Puck Garden Herb Salad
Fine Herbs, Blooming Flowers, Baby Greens
Brussels Sprouts, Dates, Sherry Vinaigrette

FLOUR & WATER

House Made Tagliatelle
Perigord Black Truffle, Parmesan Reggiano

House Made "Sorpresine" Tortelloni Pasta
Celery Root, Apple, Mascarpone Cheese

COMPOSED

Rhode Island Black Bass
Heirloom Carrot, Braised Celery Root
Parsnip, Citron Vanilla Sauce

Maine Diver Scallops
Savoy Cabbage, Black Garlic
Shimeji Mushroom, Pickled Radish

Free Range Organic Jidori Chicken
Pan Roasted, Wild Field Mushroom
Pearl Onions, Yukon Potato Purée

Roasted Maitake Mushroom (V)
Curried Du Puy Lentils, Market Kale
Jasmine Rice, Coconut Curry Sauce

Marcho Farms Veal "Wiener Schnitzel"
Crispy Served, Marinated Fingerling Potatoes
Dill Cucumber Salad, Styrian Pumpkin Seed Oil

Maine Lobster "Pot Pie"
Winter Vegetables, Flaky Puff Pastry
*Supplemental Perigord French Black Truffles 65*

NAKED ON THE WOOD GRILL

Steelhead Trout
Chicharrón, Caviar

35 Day Aged Prime, NY Steak
Armagnac-Peppercorn Sauce

Butcher's Butter
House Made Steak Sauce

Marcho Farms Veal Chop
Caramelized Garlic, Lemon

Colorado Lamb Chops
Harissa Aioli

Prime 32oz Porterhouse Steak
Truffle Hollandaise, Bordelaise Sauce

ON THE SIDE

Yukon Gold Potato Purée
Wild Field Mushrooms, Thyme, Garlic
Brussels Sprouts, Apple, Walnuts, Cranberry
Bloomsdale Spinach, Lemon, Olive Oil
Grilled Broccolini, Chili Flake, Lemon