



PRE-FIXE TASTING OPTIONS

Three savory + Dessert - \$85

Three savory + Composed Cheese + Dessert - \$95

Chef's 12 Course Tasting Menu- \$195

custom wine pairings available for all tasting options

WHITE TRUFFLES ARE HERE!

Hailing from the town of Alba in Piemonte Italy, these hyper seasonal delicacies add amazing aromas and flavor to dishes- **\$50 supplement**

1st Course

The Root Cellar 19

Pickled Baby Carrot Salad, Air Dried Carrots & Cultures
Roasted Beets, Blue Cheese & Preserves

Smoked Farm Salad 16

Baby Lettuces, Boquerones, Charred Tomato Vinaigrette, Anchovy Tuille

Pumpkin Patch 17

Spice Roasted Calabaza and Uchichi Kuri, Coconut Custard, Shallot Purée

Memories of Ice Pond 19

Charred Trout, Shishito-Umeboshi, Blistered Cucumber

Pacific Abalone 24

Grilled Abalone, Marinated Myoga, Green Curry Tapioca

2nd Course

Honey Milk Foie Gras 20

Pickled Cherries, Huckleberries, Frothed Honey Milk, Grilled Country Bread

Burgundian Truffle Tagliatelle 24

House Made Pasta, Parmesan Cream, Hazelnut

Normandy Scallop Duo 23

Apples, Celeriac, Almond-Bacon Jam, Kombu, Cider

Maryland "She" Crab 24

Old Bay Pine Nuts, Celery, Sherry Pearls



3rd Course

Lobster Cha- Kaseiki in Four Dishes 44

(\$10 supplement for Pre-Fixe)

Grilled Lobster Tail, Allium, Xo Sauce, Red Miso

Chili Oil Claws, Aged Shoyu Braised Lotus Root

Lobster Knuckles, Mushroom Tea, Shaved Matsutake Mushroom

Kombu Noodle, Egg Yolk Sauce, Garlic Chips

Forest Mushroom Landscape 29

White Elf, Hen of the Woods and Shimeji Mushrooms, Wheat Berries, Black Garlic

Roasted Striped Bass "New England" Style 32

Littleneck Clams, Confit Leek, Soubise

Stuffed Quail 36

Mustard Greens, Sesame, Pioppini, Bacon-Cashew Bark, Chestnut Bisque

Autumn Berry Duck 38

Seared Breast & Leg Confit, Sunchoke, Cassis, Blueberry, Hibiscus

Duet of Aegean Lamb 35

Loin & Belly, Cherry Mastic, Yogurt Mahlab, "Moussaka" Brunoise

Fallen Leaves on Venison 37

Seared Loin, Braised Venison & Beluga Lentil Ragout, Blackberry, Crisp "Leaves"