



PRE-FIXE TASTING OPTIONS

Three savory + Dessert - \$95

Three savory + Composed Cheese + Dessert - \$105

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 18

Baby Lettuces, Boquerones, Charred Tomato Vinaigrette, Anchovy Tuille

Pumpkin Patch 19

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

Memories of Ice Pond 21

Charred Trout, Shishito-Umeboshi, Blistered Cucumber

Pacific Abalone 26

Grilled Abalone, Marinated Myoga, Green Curry Tapioca

2nd Course

Foie Gras And Manjari Bon Bon 27

Duck Confit, Brioche, Quince, Cherry

Burgundian Truffle Tagliatelle 26

House Made Pasta, Parmesan Cream, Hazelnut

Normandy Scallop Duo 26

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

Crab Bisque 25

Old Bay Pine Nuts, Celery, Sherry Pearls



3rd Course

Lobster Cha- Kaseiki in Four Dishes 48

(\$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 35

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

Catalonian Cod 36

Slow Poached Cod, Potatoes, Romesco, Sturgeon Roe, Alliums

Stuffed Quail 39

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 39

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