



***Pre-Theater Tasting Menu***

***Available 5:30-6:30pm Daily***

***\$60 Per Guest***

***Wine Pairing Additional***

**Choice of 2 Savory + Dessert or Cheese**

**1<sup>st</sup> Course**

Smoked Farm Salad  
Baby Lettuces, Boquerones,  
Charred Tomato Vinaigrette, Anchovy Tuille

Perigord Truffle Tagliatelle  
House Made Pasta, Parmesan Cream, Hazelnut

Crab Bisque  
Old Bay Pine Nuts, Celery, Smoked Trout Roe

**Main Course**

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

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

Autumn Berry Duck  
Seared Breast & Leg Confit, Sunchoke, Cassis,  
Blueberry, Hibiscus

**Dessert**

Daily Selection of Gelato or Sorbet

Two Selections from Our Cheese Cart





## 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**

### 1<sup>st</sup> 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 Uchiki Kuri, Coconut Custard, Shallot Purée

Memories of Ice Pond 20  
Charred Trout, Shishito-Umeboshi, Blistered Cucumber

### 2<sup>nd</sup> Course

Pacific Abalone 26  
Grilled Abalone, Marinated Myoga, Green Curry Tapioca

Foie Gras Fabergé Egg 27  
Manjari Chocolate, Duck Confit, Cherry Purée, Sour Cherry Meringue

Perigord Truffle Tagliatelle 27  
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, Smoked Trout Roe



### 3<sup>rd</sup> 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 Dust, 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"

### PRE-FIXE TASTING OPTIONS

Three savory + Dessert - \$95

Three savory + Composed Cheese + Dessert - \$105

\*custom wine pairings available for all tasting options\*