



Pre-Theater Tasting Menu

Available 5:30-6:30pm Daily

\$60 Per Guest

Wine Pairing Additional

Choice of 2 Savory + Dessert or Cheese

1st Course

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

Caramelized Fennel Agnolotti
Parmesan Walnut Emulsion, Prosciutto Shaving, Olive, Chili

Crab Bisque
Old Bay Pine Nuts, Celery, Sherry Pearls

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

21 Day-Aged Grimaud Duck
Sunchoke, Cassis, Blueberry, Hibiscus

Dessert

Daily Selection of Gelato or Sorbet

Two Selections from Our Cheese Cart





1st Course

Shrimp Through Dali's Eyes 20
"Galatea of the Spheres" – Cucumber, Ponzu, Mango, Yuzu
"The Burning Giraffe" – Espelette Shrimp, Garlic, Chili, Vinjuan, Parsley

The Root Cellar 19
Pickled Baby Carrot Salad, Air Dried Carrots & Cultures
Roasted Beets, Blue Cheese & Preserves

Pumpkin Patch 19
Spice Roasted Pumpkin, Coconut Custard, Shallot Purée

Smoked Farm Salad 18
Baby Lettuces, Boquerones, Charred Tomato Vinaigrette, Anchovy Tuille

2nd Course

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

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

Normandy Scallop Duo 27
Apples, Celeriac, Toasted Almond, Bacon Jam, Kombu, Cider

Crab Bisque 25
Old Bay Pine Nuts, Celery, Smoked Trout Roe

Caramelized Fennel Agnolotti 26
Parmesan Walnut Emulsion, Prosciutto Shaving, Olive, Chili



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
Lapsang Souchong Mushroom Tea, Grilled Trumpet, Scallion
Lobster Knuckles, Kombu Noodle, Lobster Reduction, Egg Yolk Sauce

Rabbit Kouneli Stifado 36
Date, Cherry, Cabbage, Caper Leaves, Snow Spices

Fallen Leaves on Venison 39
Seared Loin, Braised Venison & Beluga Lentil Ragout, Blackberry, Crisp "Leaves"

Forest Mushroom Landscape 35
White Elf, Hen of the Woods and Shimeji Mushrooms, Wheat Berries, Black Garlic

21 Day-Aged Grimaud Duck 38
Sunchoke, Cassis, Blueberry, Hibiscus

Catalonian Cod 36
Slow Poached Cod, Potatoes, Romesco, Sturgeon Roe, Alliums

PRE-FIXE TASTING OPTIONS

Three savory + Dessert - \$95

Three savory + Composed Cheese + Dessert - \$105

custom wine pairings available for all tasting options

All items available a la carte