



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

Cream of Truffle Pasta
Parmesan Fondue, Mushroom and Onion Tortellini, Truffle

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

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

Dessert

Daily Selection of Gelato or Sorbet

Two Selections from Our Cheese Cart





All Items Available a la Carte

PRIX FIXE TASTING OPTIONS

Three savory + Dessert - \$95

Three savory + Composed Cheese + Dessert - \$105

custom wine pairings available for all tasting options

1st Course

Smoked Farm Salad 18
Baby Lettuces, Charred Tomato Vinaigrette, White Anchovy

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

AAA White Asparagus 23
Parsley, Bonito, Kumquat, Egg Yolk Purée, Almond

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

2nd Course

Cream of Truffle Pasta 26
Parmesan Fondue, Mushroom and Onion Tortellini, Truffle

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

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

Foie Gras Fabergé Egg 27
Manjari Chocolate, Duck Confit, Pistachio, Sour Cherry Powder



3rd Course

Lobster Cha- Kaiseki in Four Dishes 48
(\$10 Supplement for Prix 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

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

Forest Mushroom Landscape 35
Nebro dini, Maitake and Shimeji Mushrooms, Wheat Berries, Black Garlic

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

St. Canut Farms Porcelet Trio 36
Peas, Doughboys, Maple Syrup, Pioppino Mushrooms

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

Painted Hills NY Strip 43
(\$5 Supplement for Prix Fixe)
Short Rib Crépinette, Mille Feuille, Truffle Caramelized Onion, Creamed Dandelion,
Roasted Nebro dini Mushroom