



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, Charred Tomato Vinaigrette, White Anchovy

Mushroom and Onion Tortellini en Brodo

Prosciutto Broth, Pecorino, Hazelnut

Crab Bisque

Old Bay Pine Nuts, Celery, Smoked Trout Roe

Main Course

Forest Mushroom Landscape

Nebroдини, Maitake and Shimeji Mushrooms, Wheat Berries, Black Garlic

Catalonian Cod

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

St. Canut Farms Porcelet Trio

English Peas, Parisienne Gnocchi, Pickled Pioppino Mushrooms, Maple

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

Spring Planter Box 19

Cashew, Rhubarb, Green almond, Lavender, Fiddlehead

AAA White Asparagus 23

Parsley, Bonito, Kumquat, Egg Yolk Purée, Caviar, Almond

Sakura Cherry Blossom Celebration 18

Razor Clam, Abalone, Forbidden Black Rice, Yae-Zakura Kombucha

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

Mushroom and Onion Tortellini en Brodo 25

Prosciutto Broth, Pecorino, Hazelnut

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 37

Slow Poached Cod, Potatoes, Alliums, Caviar, Romesco

Forest Mushroom Landscape 32

Nebroдини, Maitake and Shimeji Mushrooms, Wheat Berries, Black Garlic

Rabbit Kouneli Stifado 36

Date, Cherry, Cabbage, Caper Leaves, Eastern Spices

St. Canut Farms Porcelet Trio 37

English Peas, Parisienne Gnocchi, Pickled Pioppino Mushrooms, Maple

21-Day Aged Grimaud Duck in Chiaroscuro 39

Fava Beans, Ramps, Sunchoke, Wood Ear, Charred Green Garlic

Painted Hills NY Strip 43

(\$5 Supplement for Prix Fixe)

Short Rib Crépinette, Mille Feuille, Truffle Caramelized Onion, Creamed Dandelion
Roasted Nebroдини Mushroom