

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

Spring Lettuce Cornucopia 16

Petite Lettuces, Peas, Brioche, Green Goddess

Tomato Whey 18

Earth 'n Eats Heirloom Tomatoes, Ramp Pesto, Pumpnickel

AAA White Asparagus 23

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

Ricci di Mare 27

Santa Barbara Sea Urchin, House Made Mafalde Pasta

Milpa's Soft Shell Crab 27

Amarillo Mole, Huitlacoche, Jackfruit Pico, Black Bean-Chili Purée, Pepitas

Cape Cod Summer Scallop 27

Horseradish, Mushroom Catsup, Cornichon, Caper, Celery

Foie Gras Fabergé Egg 27

Manjari Dark 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

Halibut à la Grecque 38

Petite Spring Vegetables, Grecque Nage, Fennel Pollen

Farmer's Porridge 32

Wheat Berries, Stuffed Morels, Delta Queen Asparagus, Fiddleheads

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, Sunchokes, Wood Ear Mushrooms, Charred Green Garlic

Vietnamese Street Curry 36

Braised Veal, Peanuts, Coconut, Baby Corn, Bok Choy

Painted Hills NY Strip 43

(\$5 Supplement for Prix Fixe)

Short Rib Crêpinette, Mille Feuille, Truffle Caramelized Onion, Creamed Dandelion

Roasted Nebrodini Mushroom