

**All Items Available a la Carte
PRIX FIXE TASTING OPTIONS**

Three savory + Dessert - 95
+10 Cheese Course Supplement
custom wine pairings available for all tasting options

1st Course

Cornucopia of Petite Lettuces

Petite Lettuces, Peas, Brioche, Green Goddess
16

Tomato Whey

Heirloom Tomatoes, Toasted Pepita Pesto, Pumpernickel
18

Summer Succotash Eclipse

Crispy Squash Blossom, Corn, Pepper, Hazelnut
23

Shrimp Through Dali's Eyes

“Galatea of the Spheres” – Cucumber, Ponzu, Mango, Yuzu, Peanut, Crispy Shrimp
“The Burning Giraffe” – Espelette Shrimp, Garlic, Chili, Vin Jaune, Parsley
20

2nd Course

Cape Cod Summer Scallop

Horseradish, Mushroom Catsup, Cornichon, Caper, Celery
27

Razor Clam Tagliolini

Tarragon, Shallot, Fennel Pollen, Chive Blossom
27

Grilled Milpa's Octopus

Amarillo Mole, Huitlacoche, Jackfruit Pico, Black Bean-Chili Purée, Pepitas
27

Foie Gras Fabergé Egg

Manjari Dark Chocolate, Duck Confit, Pistachio, Red Currant
27



3rd Course

Valois Sultan Lamb

Eggplant, Nebula Carrots, Royal Dolma
38

Halibut à la Grecque

Celery, Turnip, Sherry Pearls, Grecque Nage
38

Lobster Cha-Kaiseki in Four Dishes

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
(Supplement for Prix Fixe +10)
48

St. Canut Farms Porcelet Trio

English Peas, Parisienne Gnocchi, Pickled Pioppino Mushrooms, Maple
37

21-Day Aged Grimaud Duck in Chiaroscuro

Fava Beans, Ramps, Sunchokes, Wood Ear Mushrooms, Charred Green Garlic
39

Painted Hills NY Strip

Short Rib Crépinette, Mille Feuille, Truffle Caramelized Onion, Creamed Dandelion
Roasted Nebrodini Mushroom
(Supplement for Prix Fixe +5)
43

Vietnamese Street Curry

Braised Veal, Peanuts, Coconut, Baby Corn, Bok Choy
36