

starters

homegrown greens and little gem lettuces | *thirteen*

soft herbs, meyer lemon, sea salt, olive oil

roasted young beets | *sixteen*

dried cranberries, hazelnuts, laura chenel goat cheese, orange vinaigrette

creamy jerusalem artichoke soup | *fourteen*

crispy duck confit, heirloom potato, quail egg

nine roasted winter vegetables | *fifteen*

duck salami, buratta cheese, saba

grilled spanish octopus | *sixteen*

tomato jam, fresh horseradish, sausage and peppers "monday morning style"

maple glazed berkshire pork belly | *fifteen*

kabocha squash puree, brussel sprouts, smoked bacon, apple

prosciutto wrapped rabbit loin | *fifteen*

homemade potato gnocchi, parmesan, escarole, pioppini mushrooms

roasted veal sweetbread | *fifteen*

veal cheek ravioli, bloomsdale spinach, tiny garden vegetables

and cold foie gras | *twenty-nine*

warm brioche, persimmon, 20 year old balsamic

hot

entrees

roasted california chanterelles | *twenty-seven*

caramelized shallots, soft mascarpone polenta

pacific northwest black cod | *thirty-one*

cauliflower puree, crispy potatoes, hobb's bacon, escarole

gently cooked tasmanian sea trout | *thirty-two*

roasted salsify, long cooked cavolo nero, kendell farms' crème fraîche

crispy roasted organic chicken | *twenty-eight*

black rice, farro, beet greens

herb crusted colorado lamb loin | *thirty-nine*

braised shoulder, lamb sausage, shell bean cassoulet, sumac yogurt

grilled wagyu ribeye cap | *forty-two*

creamed chard tortelloni, mcgrath farms' carrots "sicilian lifeguard style"

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roasted mediterranean branzino | *thirty-four*
hen of the woods, baby leeks, lemon confit, shelling beans

roasted loin of cervena venison | *thirty-nine*
local fingerlings, caramelized fennel, dried tomato, bitter greens, pancetta, black currant jus

“vitello tonnato” | *thirty-four*
prosciutto wrapped ahi tuna, crispy sweetbreads, ricotta pudding, caponata

chef's tasting menu

five courses | *eighty-five*
with wine | *one hundred forty*
eight courses | *one hundred twenty*
with wine | *one hundred ninety-five*
guided by principles of sustainability
parties of six or more eighteen percent gratuity

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