

FIRSTS

Oysters: East and West Coast,
Half Dozen

20

Salad Leaves, Herbs,
Banyuls Vinaigrette

12

Winter Chicory Salad, Pickled Pear,
Argan Vinaigrette

12

Raw Yellowfin Tuna, Blood Orange,
Smoked Mushroom, Sea Bean

19

Peekytoe Crab, Mizuna, Grapefruit

18

Cured Hamachi, Chanterelles, Endive,
Cranberry

19

Roasted Day Boat Scallops, Périgord
Truffles, Jerusalem Artichokes

42

Roasted Octopus, Smoked Eggplant,
Crispy Potato, Coriander, Pickled
Peppers

19

Slow Cooked Farm Egg, Brandade,
Crispy Ham

19

Braised Pork Belly, Crispy Oyster,
Hatch Chile Kimchee

21

Crispy Sweetbreads, Artichoke, Black
Olive

21

Foie Gras Torchon, Quince, Cocoa Nib

23

PASTA

Potato Gnocchi, Field Mushrooms,
Fiore Sardo, Spicy Herbs

19

Smoked Fettuccine, Uni,
Hackleback Caviar, Pickled Shallot

22

Périgord Truffle Pappardelle

ENTRÉES

Roasted Chatham Cod, Cranberry
Beans, Cockles, Guanciale, Sour Dough,
Celery Leaves

31

Halibut, Heart of Palm, Chorizo, Squid,
Oyster Velouté

33

Roasted Salmon, Green Chickpea,
Onion Chutney, Curry Butter

31

Block Island Swordfish, Escarole, Apple,
Meyer Lemon

34

Turbot, Crushed Chestnut, Périgord
Truffles

45

Poulet Rouge Capon "Pot Au Feu"

36

Normandy Duck, Salsify, Oyster
Mushrooms, Black Mission Figs

34

Berkshire Pork, Bok Choy, Tokyo
Turnips, Shiitake Ravioli, Black Garlic

34

Colorado Lamb, Black Trompette
Mushroom, Swiss Chard, Horseradish

36

Dry Aged Angus Beef, Delicata Squash,
Black Cabbage, Hen of the Woods,
Bordelaise

38

Cervena Venison, Turnip Sauerkraut,
Kumquats

39

28-day Dry Aged Côte de Boeuf, Aligot Potatoes, Roasted Brussels Sprouts, Bone Marrow FOR THE TABLE 135
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Tasting Menu Available Upon Request