

## **Dinner Menu**

115

1st

### **Roasted Beets**

Citrus, Oil Cured Olives, Shaved Radish, Basil

2nd

### **Seared Foie Gras\***

Heirloom Tomatoes, Charred Rhubarb, Pistachios,

Or

### **Grass-fed Steak Tartare\***

Charred Green Garlic, Fiddlehead Ferns, Root Vegetable Chips

3rd

### **Seared Sea Scallops\***

Leeks, Littleneck Clams, Sea Beans, Fennel

4th

### **Jurgielewicz Farm Duck Breast\***

Sunchoke Puree, Black Beluga Lentils, Bordelaise

Or

### **A-5 Wagyu Beef\***

Black Garlic, King Trumpet Mushrooms

\$45 supplement

5th

### **Local Cheese Assortment**

Red Onion Marmalade, Spiced Lavish, Macadamia

6th

### **Cultured Buttermilk Panna Cotta**

Poached Rhubarb, Vanilla Sponge Cake, Kumquat

\*Items marked with an asterisk can be cooked to order. Consuming undercooked meat, poultry, seafood, shellfish and eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.