



↪ **CHEF'S TASTING MENU AVAILABLE NIGHTLY** ↪

↪ **FIRST COURSES** ↪

- "LN2" GAZPACHO
WITH AVOCADO, STRAWBERRY, VENTRESCA AND SICILIAN PISTACHIO \$18.00
- FALL ACORN SQUASH SOUP
WITH SAVORY CHANTILLY, CRUNCHY MAPLE AND AGED SHERRY \$17.00
- CREAMY CORN SOUP
WITH TARRAGON BLOSSOMS, BROWN BUTTER POWDER AND MAINE CRAB \$18.00
- * MARINATED YELLOWTAIL AND YELLOW FIN TUNA
WITH OPAL BASIL, GINGER AND GARLIC \$19.00
- SOFT SHELL CRAB TEMPURA
WITH TEXTURE OF BACON, GARDEN SOREL AND YOUNG CRESS \$19.00
- CASSOLETTE OF SEA URCHIN AND LOBSTER
WITH PARSNIPS, CRISPY SHALLOTS AND CANDIED LEMON \$19.00
- 60° EGG
WITH JAMON BROTH, COFFEE, BLACK TRUFFLE VINAIGRETTE AND VADOUVAN SPICES \$16.00
- TERRINE OF FOIE GRAS
WITH WILD BLUEBERRIES, BASIL AND FROZEN HORSERADISH \$25.00
- LACQUERED FOIE GRAS
WITH DEHYDRATED YOGURT, POACHED PEACHES AND SMOKED WHISKEY \$25.00
- SALAD OF FRESH HAWAIIAN HEARTS OF PALM AND GRILLED LOBSTER MUSHROOMS
WITH CHRYSANTHEMUM GREENS, BOTARGA AND SPRUCE VINEGAR \$18.00
- SALAD OF HEIRLOOM TOMATOES
WITH CRISPY IPSWICH CLAMS, MINUS 8 VINEGAR AND GREEN GODDESS DRESSING \$18.00
- SALAD OF MESCLUN, CRISP VEGETABLES, HERBS AND FLOWERS
WITH FRESH GOAT CHEESE AND VINAIGRETTE \$14.00

↪ **ENTRÉES** ↪

- BUTTERMILK BRAISED ORGANIC CHICKEN
WITH FORAGED MUSHROOMS, CARAMELIZED ARTICHOKE AND WILD RICE \$34.00
- SWEET BUTTER BASTED MAINE LOBSTER
WITH CHANTERELLES MUSHROOMS, FAVA BEANS AND "VIN JAUNE D'ARBOIS" \$44.00
- CRUNCHY SAUTÉED ATLANTIC HALIBUT
WITH FRAGRANT CITRUS GINGER BROTH AND SPINACH \$39.00
- HOT SMOKED WILD COLUMBIA RIVER SALMON
WITH GRANNY SMITH APPLE, JASMINE TEA AND WHITE ASPARAGUS \$40.00
- * BLACK LICORICE ROASTED MUSCOVY DUCK
WITH FENNEL BULB, RUTABAGA AND CANDIED POMELO \$37.00
- AROMATIC GLAZED SHORT RIBS
WITH OKINAWA SWEET POTATOES, TOASTED FARO AND BING CHERRIES \$38.00
- 'SURF AND TURF'
* WAGYU STRIPLOIN AND MAINE LOBSTER
WITH ROSE PETAL WINE, ALLIUM, LILLY BULB AND BARREL AGED SHOYU \$30 PER OZ

VEGETARIAN ENTRÉE AVAILABLE UPON REQUEST

↪ **CHEESE SELECTION** ↪

- "PLATEAU DE FROMAGES"
WITH "TRADITIONAL AND UNTRADITIONAL" ACCOMPANIMENTS \$24.00

CHEF
KENNETH ORINGER

SOUS-CHEF
ANDRÉS JULIAN GRUNDY

* THESE ITEMS ARE PREPARED ANY STYLE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE.
AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.