

first course

b e e t

pomegranate, hibiscus, hidden rose apple, lardo, goat cheese mousse

s a l m o n *

coconut, burdock root, hazelnut, char roe, japanese squash, maple

r i c o t t a

black truffle puree, caramelized pumpkin, lobster, toasted pepitas

second course

e g g *

62 degree egg, john hawk grit chips, uni, iberico ham, carolina shrimp

s c a l l o p *

fennel, blood orange, crispy pork, fuyu persimmon, aji dulce broth

c o n g e e

quail, butternut squash, honshimeji mushroom, black lime, kombu

c h e s t n u t

braised endive, dates, citrus, pheasant confit, sage, white chocolate

main course

c e l e r y

asian pear, celery, puffed buckwheat, tarragon, providence cheese

t u n a *

masago, nori, radish salad, grilled pineapple, winter roots, ponzu

c h i c k e n

sunchoke, lemon, broccoli, pearl onions, black truffle, green olive

b e e f *

black garlic, parsnip, chestnut polenta, brussels sprouts, madeira
shaved truffles \$20 supplement

dessert

a u t u m n a l

milk chocolate, pear sorbet, cardamom pudding, oak barrel bourbon

a p p l e

hidden rose apple, litchi, rose pâte de fruit, cinnamon, tonka bean

e x p l o r a t e u r

candied walnuts, pedro ximenez, compressed quince, baguettes