

first course

c h e s t n u t s o u p
quince, white chocolate, bacon, brown butter, crème fraiche

b e e t s a l a d
beet textures, pistachio, trout roe, purple sorrel, goats milk

b e e f t a r t a r e
smoked beef, oyster cream, salsify, black radish, baby lettuce

second course

r i c o t t a d u m p l i n g s
truffled ricotta, potato puree, bergamot confit, russian kale
(shaved truffles \$20 supplement)

s e a s c a l l o p
caramelized cauliflower, carbonized bamboo, tapioca, black rice

p a l m e t t o s q u a b
autumn spice, persimmon, grains & oats, pickled raisins, ginger

s u n c h o k e c u s t a r d
sunflower seeds, bulgur wheat, goat cheese, lemon, rosemary

main course

p h e a s a n t
brussels sprouts, smoked bacon, parsnips, roasted chestnuts, honey

s e a b a s s
farm carrots, vadouvan curry, littleneck clams, kasha, citrus emulsion

b e e f f i l e t
vegetable ash, twice baked espresso potato, romanescos, ruby port

l a m b l o i n
green apple, pickled mustard seeds, rye berries, kohlrabi, red cabbage

dessert

v i d e r i c h o c o l a t e
milk chocolate cremeux, calamansi sorbet, matcha chiffon, cocoa pearls

s w e e t p o t a t o
roasted grapefruit, caramel, sweet potato custard, feuillette, toasted oat gelato

w i n t e r c h e s t n u t
chestnut cream, brandied quince jam, confit chestnuts, gingerbread gelato