

first

b e e t s

quinoa, black garlic, nigella seeds, lemon, watercress dashi

salmon*

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

second

r i c o t t a

black truffle puree, caramelized pumpkin, lobster, toasted pepitas

scallop*

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

entrées

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

dessert

t i r a m i s u

anissette tuille, vanilla ice cream, coffee espuma, kahlua gelée

executive chef: steven devereaux greene

pastry chef: jonathan fisher

