



CHARCUTERIE — house selections & accompaniments 12 / 18

## 4 Courses \$65 Per Person

*all items available a la carte*

### First

SCALLOP / yukon gold potato gnocchi, chestnuts, basil 16

TUNA / sticky rice, quail egg, five spice soy, cucumber kimchi 18

ORECCHIETI / truffle fondue, arugula, black truffle, grana padano 12

QUAIL / foie gras, farro, pomegranate, candied kumquat, thai basil, cilantro 14

COUNTRY BUTTERMILK PANINI / smoked lomo, pimento cheese, apple mostarda 12

### Second

ROASTED GARLIC SOUP / chestnut pesto, potato chips 11

WALL GREENS SALAD / apple, shallot, sultana, walnuts, chocolate-bourbon goat cheese, walnut dressing 11

SMOKED SALMON / baby root vegetables, cipollini onion, caviar crêpe, smoked citrus dressing 11

WINTER DENSITY SALAD / egg in a basket, bolzanese dressing, grana padano 11

### Third

WILD STRIPED BASS / salt pork, white beans, fennel, lemon beurre blanc 33

CHICKEN / butter poached lobster, parmesan risotto, romanesco, mushroom 32

BEEF TENDERLOIN / boudin blanc, short rib jam, creamer potatoes, spinach purée, brussels sprouts 42

FRENCH ONION TART / smoked mushroom, beets, sweet potato, farmstead cheese 24

SMOKED DUCK / saffron apple, chorizo, turnip, grilled watercress 29

SALMON / everything crust, aromatic lentils, curried plantain, herbed yogurt 31

LAMB BOLOGNESE / spinach pappardelle, lamb neck sugo, grana padano 28

\* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness