



TASTING MENU

SEPTEMBER 10TH, 2021

YELLOWFIN TUNA

watermelon consommé, yellow doll melon, mouse melon, fresno oil, avocado

Marc Plouzeau Sauvignon Blanc, *Touraine, France* 2019

★ Schloss Gobelsburg Grüner Veltliner, *Ried Renner, Kamptal, Austria* 2018

UNI SPAGHETTONI

dill flower, garlic herb breadcrumb, Kaluga Gold caviar, sungold al diablo

Avancia "Cuvée de O", *Godello, Valdeorras, Spain* 2018

★ Zarate Balado Albariño *Val do Salnes, Rias Baixas, Spain* 2017

BOUILLABAISSE

Marshall Cove mussels, Tua Tua cockles, tai snapper, Spanish red shrimp, new yukon gold, fennel, midnight roma tomato, rouille

Kruger Rumpf Spätburgunder Rosé Trocken, *Nabe, Germany* 2020

★ Domaine Tempier Rosé, *Bandol, France* 2020

FISCHER FAMILY FARM NY STRIP

summer onion, maitake, brussel sprout shoots, rye-fried rossa milano, cabernet jus

Poppelvej Cabernet Sauvignon, "*Panacea*," *McLaren Vale, Australia* 2017

★ Catena Zapata Cabernet Sauvignon, *Mendoza, Argentina* 2013

SUNDAE

blueberry sorbet, vanilla pavlova, lemon curd, butterscotch peaches

Patrick Bottex "La Cueille," *Bugey-Cerdan, France* NV

★ Château Soucherie, Coteaux du Layon, "*Patriomoine*," *France* 2016

MENU 145 | WINE PAIRING 75 | RESERVE WINE PAIRING 150 ★

EXECUTIVE CHEF TORY MILLER


PASTRY CHEF KRISTINE MILLER

SOUS CHEF ABBY HAMPTON

SOUS CHEF DYLAN HUNTRESS

If you have a health-threatening food allergy, please advise us before ordering.

Consuming raw or under-cooked meats, poultry, seafood, cheeses, mushrooms, legumes, shellfish, aioli, mayo, coleslaw or eggs may increase the risk of food-borne illness, especially if you have medical conditions.





A LA CARTE

FIRST COURSE

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YELLOWFIN TUNA 26

watermelon consommé, yellow doll melon, mouse melon, fresno oil, avocado

UNI SPAGHETTONI 24

dill flower, garlic herb breadcrumb, Kaluga Gold caviar, sungold al diablo

STONE FRUIT CAPRESE 18

donut peach, plum, cantelope, tomato, fresh mozzarella, pistachio pesto

FOIE GRAS 26

apricot, cherry-dijon vinaigrette, haricot vert, green pear, melba apple

SPANISH OCTOPUS 24

kimchi, perilla, shishito, lettuce, puffed rice, bulgogi glaze, ssamjang, szechuan peppercorn emulsion

SECOND COURSE

CHICKEN OF THE WOODS A LA NORMANDE 40

lodi apple, yukon gold, black truffle, roasted apple purée

BAJA STRIPED BASS 52

bok choy, coconut rice, bay scallop, shishito, ground cherry salsa crudo

BOUILLABAISSE 55

Marshall Cove mussels, Tua Tua cockles, tai snapper, Spanish red shrimp, new yukon gold, fennel, midnight roma tomato, rouille

PINN OAK RIDGE LAMB RIBEYE 55

peach mole, summer squash, sweet corn, flor de calabaza, cotija

FISCHER FAMILY FARM NY STRIP 62

summer onion, maitake, brussel sprout shoots, rye-fried rossa milano, cabernet jus

THIRD COURSE

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PEAR TARTE TATIN 12

apricot coulis, salted almonds, and cardamom scented ice cream

CHOCOLATE 12

chocolate babka, vanilla bean creme anglaise, blackberry plum sorbet, poached plums and warm chocolate sauce

DOUGHNUT 12

croissant doughnuts made to order, tossed in spiced sugar, salted peanut butter ice cream, peanut brittle, Morren Orchard grape compote

WINE PAIRING 55