

AMUSE

Pimento Cheese Scone

FIRST COURSE

Butternut Squash & Poblano Soup
Brown Butter & Truffle

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Butter Lettuce Salad

Poached Pears, Maytag Blue Cheese, Sherry Vinaigrette, Marcona Almonds

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Yellowfin Tuna Tartare

Charred Avocado, Shoyu, Yuzu, Crispy Potato

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Spanish Octopus

Chorizo, Acorn Squash, Piperade, Pepitas

•

Fried Oysters

Raita Sauce, Pickled Poblano

MAINS

Seabass*

Sake-Soy Glazed, Lobster Dumpling, Spiced Mirin Broth, Daikon

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Roasted Lobster (\$10 Supplement)

Sunchoke Two Ways, Smoked Bacon, Beurre Noisette

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48-Hour Painted Hills Farm Short Rib Of Beef

Potato Mousseline, Giardiniera, Spaghetti Squash, Béarnaise

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Berkshire Pork*

Fingerlings, Eggplant Roulade, Pimento & Shishitos

DESSERTS

Chocolate & Pear

Smoked Chocolate Mascarpone, Praline Cloud Cake, White Chocolate Ice Cream

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Apple Textures

Spice Cake, Maple Cream, Ginger-Vanilla Ice Cream

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Butternut Cheesecake

Bourbon Cream, Pecans, Ricotta Ice Cream

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Buffalo Trace Ice Cream (\$10 Supplement)

Candied Pecans, Toasted Meringue

TO FINISH

Mignardise

3 COURSE PRIX - FIXE MENU / NINETY-FIVE DOLLARS PER GUEST

We respectfully decline substitutions.

*These items may be undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.