

New england mussel and clam chowder, garlic bread	12
Glazed pork belly, apple purée, burdock, soy caramel	13
Sashimi of hamachi, sticky rice, edamame, lime ginger sauce	15
Carnaroli risotto, maine lobster, meyer lemon confit, truffle oil	15
Caramelized diver scallops, cauliflower purée, almonds, balsamic reduction	14
Winter salad, endive, radicchio, roquefort, fruits, walnuts, whole grain mustard vinaigrette	13
Tasting of cold foie gras preparations, winter fruits, pistachios, brioche	18
Potato gnocchi carbonara, pancetta, poached egg, arugula	13
Crisp sweetbread salad, beets, tongue, watercress	14
Yellowfin tuna tartare, avocado, chili oil, fried rice	15
Linguini, wild mushrooms, root vegetables, parmesan cream	14/24
Petrale sole, creamy jasmine rice, clams, chorizo, saffron curry nage	28
Sautéed skate, parsnip and celery root purée, lentils, garam masala	27
Braised tai snapper, chickpeas, olives, sweet peppers, cacciucco broth, fennel fritto misto	28
Liberty farms duck breast, gizzard polenta, wild mushroom duxelle, foie gras meatballs	28
Prime new york steak, shortrib cannelloni, horseradish, leek fondue, crispy potatoes	29
Niman ranch pork osso bucco, pine nut crust, escarole, white beans, bacon	27
Organic chicken, potato purée, swiss chard, artichokes, thyme jus	26

TASTING MENU

Five course 75 with wine pairing 120

Tasting menus available for the entire table only

18% gratuity will be added to parties of 6 or more