

FIRST COURSES

Celery Root Soup
Apples, Chestnuts and Butternut Squash

Ruby Red Shrimp
Heirloom Beans and Brussels Sprouts

Beef Carpaccio
Celery and Anchovy Aioli

Smoked Trout
Cippolini Purée and Pickled Onions

Open Ravioli of Beef and Carrots

Squash Custard
Shiitake Mushrooms and Aji Peppers

SECOND COURSES

Sea Bass
Spaghetti Squash, Walnuts and Sherry Sauce

Pollock
Cauliflower, Cabbage and Caviar

Red Snapper
Radish, Turnip, Bacon and Beet Broth

Roasted & Braised Lamb
Squash, Pine Nuts and Bok Choy

Pork Loin & Belly
Spicy Carrots, Leek Hearts and White Sweet Potato

Duck Breast & Confit
Sunchokes, Quince, Brussels Sprouts and Maitake Mushrooms

MENU 88

EXECUTIVE CHEF MICHAEL ANTHONY