

FIRST COURSES

Kabocha Squash & Endive Salad
Spicy Maple Dressing
14

Beef Carpaccio
Celery and Anchovy Aioli
16

Open Ravioli of Beef and Carrots
15/21

Lobster Salad
Sunchokes and Pickled Burdock
18

Beef & Barley Soup
Parsnips, Carrots and Black Kale
11

Smoked Trout
Cippollini Purée and Pickled Onions
14

SECOND COURSES

Sea Bass
Spaghetti Squash, Walnuts and Sherry Sauce
22

Pollock
Cauliflower, Cabbage and Caviar Sauce
24

Red Snapper
Radish, Turnips, Bacon and Beet Broth
24

Pork Croquette
Cauliflower, Kohlrabi and Pickled Peppers
25

Braised Lamb
Black Soy Beans, Hakurei Turnips, Broccoli and Bok Choy
24

Roasted Hanger Steak
Caramelized Onions, Potato Dumplings and Spinach Purée
25

Pasture Raised Chicken
Hen of the Woods Mushrooms, Butternut Squash and Almonds
22

EXECUTIVE CHEF MICHAEL ANTHONY