

APPETIZER

JERSEY GIRL BURRATA

Chicories, Butternut Squash Chow Chow, Apple Vincotto, Pumpkin Seed Brittle (gf, v)

POACHED HEIRLOOM BEETS

Goat Cheese Fonduta, Frisée, Crunchy Honeycomb, Hibiscus-Quince Vinaigrette (gf, v)

ARANCINO

Parsnip and Saffron, Porcini, Greens, Blood Orange Balsamic Must (gf, v)

AUTUMN VEGETABLE PANZANELLA

Cooked and Raw Roots, Sage Focaccia, Cranberry-Maple Mostarda (df)

ROOT VEGETABLE TARTARE

Salsify and New Potato Vichyssoise, Sage & Potato, Parsley Oil (gf, vg)

SALT BAKED SUNCHOKE

Celery Root Remoulade, Green Apple, Lemon Vinaigrette, Whole Grain Mustard, Shiso (gf, vg)

LATE HARVEST WALDOR

Bibb Lettuce, Cider Braised Butternut Squash, Caramelized Figs, Celery Root Frites, Buttermilk Goddess (gf, v)

KAMPACHI CRUDO

Binchotan Grilled Brussels Sprouts, Red Miso Sweet Potato, Bottarga, Yuzu (gf, df)

JUMBO CRAB

Lobster-Lemongrass Bavarois, Yuzu Pearls, Thai Basil, Bitter Greens, Nori Puffed Rice, Yuzu Vinegar (gf, df)

(gf) gluten free, (df) dairy free, (v) vegetarian, (ve) vegan

ENTRÉE

GEORGE BANKS HALIBUT

Asparagus, Purple Potato, Parsley-Fennel Soubise (gf, df)

ATLANTIC COD MEUNIÈRE

Cauliflower, Kabocha Squash, Pickled Kumquats, Parsley Root (gf, df)

SEARED TURBOT

Salsify, Red Cabbage, Celery Root, Caviar (gf, df)

SOFT POACHED ARCTIC CHAR

Beluga Lentils, Cauliflower, Turmeric, Pickled Squash (gf, df)

SLOW ROASTED SALMON

Soft Poached Turnips, Braised Mustard Greens, Sweet Potato, Pickled Salmon Roe (gf, df)

ROHAN DUCK CASSOULET

Ballotine, Tarbais Bean Ragout, Sage and Rosemary, Duck Jus "Presse" (gf, df)

HERITAGE CHICKEN "PEKIN"

Spiced Kyoto Carrots, Smoked Caraflex Cabbage, Scallion Puree, Hoisin

COQ AU VIN

Thumbelina Carrots, Royal Trumpet Mushrooms, Braised Chicken Croquette, Bordeaux Jus (gf, df)

FILET MIGNON

Black Garlic Braised Beef Cheek, Kyoto Carrot Puree, Celery Root and Rainbow Chard Kimchi, Demi (gf, df)

WAGYU SIRLOIN

Sunchoke Confit, Parsnip Aligot, Glazed Romanesco, Pickled Mustard Seed Demi-Glace (gf)

BAROLO BRAISED SHORT RIB

Twice Baked Butterball Potato, Parsnip Puree, Horseradish Gremolata Crumble, Kale Chips (gf)

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DESSERT

BLACK FOREST SACHER TORTE

Dark Chocolate Sponge, Black Cherry Meringue, Vanilla Cream (v)

TRIPLE CHOCOLATE MOUSSE

Valrhona Passionfruit Chocolate, Fresh Raspberries (gf, v)

WINTER CITRUS CAKE

Almond Dacquoise, Blood Orange Marmalade, Toasted Almond Brittle (v)

BUTTERNUT SQUASH ST. HONORÉ

Pommeau Crème Chiboust, Caramelized Butternut Squash, Pumpkin Seed Brittle (v)

CARAMEL APPLE TARTE TATIN

Popcorn Chouquette, Anisette Crème Fraiche, Fennel Pollen, Wood Sorrel (v)

TIRAMISU

Whipped Mocha and Mascarpone Cremeaux, Espresso & White Chocolate Macaron (v)

GOAT CHEESE PARFAIT

Honey-Olive Oil Sponge, Roasted Cortland Apple, Caramelized Pistachio Butter (gf, v)

TROPICAL VACHERIN

Coconut Mousse, Hibiscus & Black Cocoa Meringue, Mango Sauce, Kiwi Salsa (gf, df, v)

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