

SMALL PLATES

LAND

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

Chicken "Kiev"| Roasted Heritage Chicken, Potato Puree, Roasted Garlic Persillade Crumble (gf, df)

Tamarind Braised Short Rib| Sweet Potato Puree, Horseradish, Herbs (gf, df)

Risotto Milanese| Braised Veal Shank, Saffron, Parmigiano Reggiano (gf)

Roasted Lamb Loin| Spaghetti Squash, Vadouvan, Pomegranate Jus, Mint (gf, df)

Partridge Breast| Poached Golden Beets, Winter Berries, Rosemary Onion Rings (gf, df)

SEA

Halibut| Cauliflower, Kabocha Squash, Pickled Kumquats (gf, df)

Salmon Mi Cuit| Braised Mustard Greens, Sweet Potato, Pickled Salmon Roe (gf, df)

Marinated Hamachi Poke| Forbidden Rice, Passionfruit, Grated Macadamia (gf, df)

Tuna Ceviche| Sweet Potato Puree, Crispy Corn, Leche de Tigre (gf, df)

Charred Mackerel| Celery Root Labne, Preserved Rainier Cherries, Beet Greens (gf)

Maine Lobster| White Bean Fricassee, Tarragon, Saffron-Orange Vinaigrette (gf)

GARDEN

Carrots| Poached Heirloom Carrots, Kyoto Carrot Puree, Shaved Carrot Salad, Carrot Gastrique (gf, vg)

Winter Squash Tortelloni| Slow Cooked Delicata, Sage and Lemon Crumble (v)

Jersey Girl Burrata| Chicories, Butternut Squash Chow Chow, Apple Vincotto, Pumpkin Seed Brittle (gf, v)

Autumn Vegetable Panzanella| Cooked and Raw Roots, Sage Focaccia, Cranberry-Maple Mostarda (vg)

Poached Baby Beets| Ash-Washed Goat Cheese, Grapefruit, Red Wine Vinaigrette (gf, v)

Gnocchi| Cacio e Pepe, Preserved Lemon, Parmigiano (v)

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