

IN THE BEGINNING

Caviar *

Traditional Accoutrements

Royal White Sturgeon 125

Royal Osetra Caviar 265

Garden Vegetable Crudite 18

Olive Tapenade, Basil Pesto Aioli

Yogurt Tzatziki

Kampachi Sashimi 28*

Dragonfruit, Japanese Radish, Finger Lime

Wasabi Oil, Dragonfruit Ponzu

Heirloom Melons & Whipped Feta 18

Mirza, Ichiba, Ovi Nabat Varieties

Arugula, Sea Salt, Olive Oil

Brentwood Farm's Organic Corn Soup 20

Maryland Crab, Poblano Crean, Coriander Blossoms

Executive Chef, Hugo Bolaños

Chef De Cuisine, Brandon Dearden

A 20% Service Charge will be added to parties of 6 or more
(V) Vegan

“Consuming raw or undercooked foods may increase risk of
foodborne illness, especially if you have certain medical conditions”

GREEN MARKET

Coastal Organic's Tomato Salad 28

Black Garlic Purée, Provençal Oil

Ricotta Salata, Brioche, Basil Tuile

Autumn Grain Salad 22

Brown Rice, Quinoa, Harvest Beans, Gooseberrries

Tzatziki, Spiced Almonds, Lemon Verbana

The Garden Of... Organic Lettuces 26

Joana Gold Apples, Yali Pears, Anise Hyssop

Cucamelon, Red Walnuts Green Goddess Dressing

FLOUR & WATER

"Sorpresine" Tortelloni Pasta 30

White Corn, Chanterelles Mushrooms

Parmesan Reggiano

House Made "Tagliatelle" 130

White Truffles, Parmesan Reggiano

Hand Made Kale "Creste di Rigate" Pasta 28

Slow Braised Lamb Ragout, Tomato Confit

COMPOSED

Loup De Mer 41*

Matsutake Mushrooms, Gooseberry

Braised Young Ginger, Yuzu Kocho Sauce

Four Story Hill Farms Veal Liver 36

Pan Roasted, Cipolini Onion, Chanterelles

Balsamic Vinegar, Whole Grain Mustard Jus

Halibut 41*

Charred Baby Leeks, Romanesco

Leek Puree, Saffron Emulsion

Organic Jidori Chicken 46*

Free-Ranged, Roasted Brussel Sprouts

Pearl Onions, Braised Baby Carrots

Chicken Jus

Cauliflower Steak 24 (V)

Shaved Rainbow Cauliflower, Red Onions

Pistacio, Purslane Pesto

Marcho Farms Veal "Wiener Schnitzel" 48*

Crispy Served, Marinated Fingerling Potatoes

Dill Cucumber Salad, Styrian Pumpkin Seed Oil

Jidori Chicken "Pot Pie" 36

Slow Baked, Fall Vegetables, Flaky Puff Pastry

NAKED ON THE WOOD GRILL

Alaskan King Salmon 48*

Lemon, Olive Oil

28 Day Aged Prime, NY Steak 54*

Armagnac-Peppercorn Sauce

Colorado Lamb Chops 49*

Lamb Chops, Roasted Fig Jus

Marcho Farms Veal Chop 49*

Caramelized Garlic, Lemon

ON THE SIDE

McGrath Farms' Petite Green Beans 13

Yukon Gold Potato Purée 13

Wild Field Mushrooms, Thyme 18

Grilled, Brocolini, Chili Flakes, Lemon 18