

## 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**