

SMALL PLATES

LAND

Rohan Duck Cassoulet, Ballotine, Tarbais Bean Ragout, Sage, Rosemary, Duck Jus

Tamarind Braised Short Rib, Sweet Potato Puree, Horseradish, Herbs

Risotto Milanese, Braised Veal Shank, Saffron, Parmigiano Reggiano

Roasted Lamb Loin, Spaghetti Squash, Vadouvan, Pomegranate Jus, Mint

Partridge Breast, Poached Golden Beets, Winter Berries, Rosemary Onion Rings

Chicken 'Kiev', Potato Puree, Brown Butter, Roasted Garlic Persillade Crumble

SEA

Halibut, Cauliflower, Kabocha Squash, Pickled Kumquats

Salmon Mi Cuit, Braised Mustard Greens, Sweet Potato, Pickled Salmon Roe

Hamachi Poke, Forbidden Rice, Passionfruit, Grated Macadamia

Tuna Ceviche, Sweet Potato Puree, Crispy Corn, Leche de Tigre

Maine Lobster, White Bean Fricassee, Tarragon, Saffron-Orange Vinaigrette

Charred Mackerel, Celery Root Labne, Preserved Rainier Cherries, Beet Greens

GARDEN

Heirloom Carrots, Kyoto Carrot Puree, Shaved Carrot Salad, Carrot Juice Gastrique

Squash Tortelloni, Slow Cooked Delicata, Sage and Lemon Crumble

Jersey Girl Burrata, Chicories, Butternut Squash Chow Chow, Apple Vincotto, Pumpkin Seed Brittle

Foraged Mushrooms, Turnip, Roasted Onion, Mustard Greens (vg, gf)

Panzanella, Cooked and Raw Roots, Sage Focaccia, Cranberry-Maple Mostarda

Poached Baby Beets, Ash-Washed Goat Cheese, Grapefruit, Red Wine Vinaigrette

Gnocchi, Cacio e Pepe, Preserved Lemon, Parmigiano

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