



FIRST

- Oyster** | Poached, Uni, Caviar, Tarragon, Champagne
- Hamachi** | Crudo, Matcha, Tofu, Mulberry, Masago, Fresno Chile, Basils
- Beets** | Chocolate Wheat Berries, Blood Orange, Kumquat, Cocoa Nib
- English Pea** | Chilled Soup, Shiso, Hazelnut, Mint, Buttermilk
- Radicchio** | Lemon, Caper, Parmesan, Chervil, Anchovy, Garlic Breadcrumbs
- Farm Egg** | Crispy Potato, Chorizo, Finger Lime, Cilantro

Additional First Course | 16

SECOND

- White Asparagus** | XO Sauce, Uni Aioli, Basil, Sea Bean
- Octopus** | BBQ, Sumac, Avocado, Aleppo, Lebneh Yogurt, Serrano
- Morels** | Cavatelli, English Peas, Pistachio, Pecorino Cream, Mint, Lemon
- Carrot** | Pickled Raisin, Kefir, Chermoula, Sunflower Seed, Mint
- Foie Gras** | Mousse, Strawberry, Rhubarb, Black Pepper Crumble, Wild Fennel, Cashew
- Steak Tartare** | Farm Yolk, Mustard, Truffle, Chives, Crostini

Additional Second Course | 19

THIRD

- Black Cod** | Fava, Sugar Snap Peas, Asparagus, Carrots, Lemon Verbena
- Diver Scallop** | Potato, Ramp Kimchi, Bonito, White Balsamic
- Celery Root** | Celery Root, Pear, Black Truffle, Lovage, Black Walnut Crumble
- Young Chicken** | Breast, Swiss Chard, Beets, Black Truffle, Buttermilk, Dried Cherry, Jus Gras
- Spring Lamb** | Loin, Crépinette, Ramp Panisse, Fava, Plum, Pickled Mustard
- Ribeye Steak** | Broccolini, Black Garlic, Oyster Sauce, Peanut, Puffed Wild Rice

Additional Third Course | 35

Three-Course Dinner | 70
Wine Pairing | 45

Chef | Vartan Abgaryan
2017 | Spring

An 18% Service Charge will be added to all checks and paid out to all hourly employees - Any additional tips would be shared by your service team.

If your service experience does not merit the Service Charge, our Management would be pleased to remove it from your check.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.