



FIRST

- Oyster** | Poached, Uni, Caviar, Tarragon, Champagne
- Hamachi** | Crudo, Local Citrus, Habanero, Basil, Passion Fruit
- Beets** | Salt-Roasted, Sweet & Sour Golden Beet Puree, Arugula, Crispy Rice
- Broccolini** | Charred, Pomegranate Vinaigrette, Preserved Lemon, Smoked Yogurt, Hazelnut
- Chestnut** | Soup, Black Truffle, Salted Maple Cream
- Farm Egg** | Crispy Potato, Chorizo, Finger Lime, Cilantro

Additional First Course | 17

SECOND

- Prawn** | Apple, Horseradish, Kohlrabi, Meyer Lemon, Hazelnut, Dill
- Sunchoke** | Maitake, Beech & Enoki Mushrooms, Ham Hock Vinaigrette
- Cauliflower** | Miso, Garlic, Brown Butter, Almond, Calabrian Chile
- Octopus** | BBQ, Grapefruit, Mustard, Smoked Za'atar
- Foie Gras** | Terrine, Cider Gastrique, Fuji Apple, Pumpkin Spice, Parker House Roll
- Agnolotti** | Kabocha Squash, Mascarpone, Black Truffle, Tarragon, Madeira

Additional Second Course | 20

THIRD

- Branzino** | Clams, Fennel, Picholine Olives, Meyer Lemon
- Parsnip** | Roasted in Olive Oil, Pear, Vadouvan, Garlic, Basil, Citron
- Diver Scallop** | Turnip, Kumquat, Toasted Macadamia, White Soy, Pea Tendrils, Mint
- Young Chicken** | Roasted Breast, Foie Gras, Wild Rice, Cavolo Nero, Truffle, Cranberry, Vin Jaune
- Venison** | Beet, Blackberry, Black Vinegar, Charred Cabbage, Juniper
- Ribeye Steak** | Celery Root, Spring Onion, Bone Marrow, Sherry Vinegar, Caramelized Onion Jus

Additional Third Course | 38

Three-Course Dinner | 75
Wine Pairing | 45

Chef | Vartan Abgaryan
2018 | Winter

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.

71Above is a registered trademark with the USPTO