



## FIRST

- Oyster** | Poached, Uni, Caviar, Tarragon, Champagne
- Sea Bream** | Crudo, Local Citrus, Habanero, Basil, Passion Fruit
- Beets** | Salt-Roasted, Sweet & Sour Golden Beet Puree, Arugula, Crispy Rice
- Persimmon** | Goat Cheesecake, Maple, Pumpkin Seeds, Yuzu, Chive
- Broccolini** | Charred, Pomegranate Vinaigrette, Preserved Lemon, Smoked Yogurt, Hazelnut
- Farm Egg** | Crispy Potato, Chorizo, Finger Lime, Cilantro

Additional First Course | 17

## SECOND

- Parsnip** | Duck Fat, Dates, Crème Fraîche, Mulled Spices, Fall Herbs
- Sunchoke** | Butter, Black Pepper, Pecorino, Sunflower
- Sweetbreads** | Smoked, Potato, Lemon, Rhubarb, Pickled Raisin, Dill
- Octopus** | Korean Chile Paste, Radish, Yuzu, Basil, Peanut
- Foie Gras** | Terrine, Cider Gastrique, Fuji Apple, Spiced Crumble
- Agnolotti** | Kabocha Squash, Mascarpone, Black Truffle, Tarragon, Madeira

Additional Second Course | 20

## THIRD

- John Dory** | Clams, Fennel, Picholine Olives, Meyer Lemon
- Squash** | Roasted, Cilantro, Peanut, Coconut, Poblano
- Diver Scallop** | Chanterelle, Crosnes, Brown Butter, Sage, Garlic Cream, Orange
- Young Chicken** | Roasted Breast, Foie Gras, Wild Rice, Cavolo Nero, Truffle, Cranberry, Vin Jaune
- Duck** | Roasted Breast, Red Cabbage, Salsify, Orange, Honey, Caraway
- Ribeye Steak** | Baby Leeks, Onion Cream, Mojo Rojo, Tomato Jam, Pine Nuts, Currants

Additional Third Course | 38

Three-Course Dinner | 75  
Wine Pairing | 45

Chef | Vartan Abgaryan  
2017 | Fall

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.

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