

Red Endive with Buffalo Mozzarella, Basil and Persimmon
Roasted Heirloom Beets with Lynnhaven Farms Chèvre Frais and Rye Crumble
Big Eye Tuna Tartare with Radish, Yuzu and Sesame
Balik Salmon with Pommes Dauphine, Frisée and Crème Fraîche
Butternut Squash Velouté with Langoustine and Maitake Mushrooms

Linguini with Alaskan King Crab, Black Pepper and Meyer Lemon
Seared Diver Scallop with Granny Smith Apple and Morcilla Sausage
Ricotta Gnocchi with Artichokes, Taggiasca Olives and Bacon
Spaetzle with Braised Organic Rabbit, Pommery Mustard and Spinach
Fregola Sarda with Veal Sweetbreads, Hedgehog Mushrooms and Fines Herbes

Scottish Salmon Mi-Cuit with Daikon and Winter Citrus
Bouillabaisse of Black Bass, Bouchot Mussels, Manila Clams and Chorizo
Poached Nova Scotia Lobster with Piment d'Espelette, Celery and Meyer Lemon (*\$15 supplement*)
Boudin Blanc with Savoy Cabbage, Whole Grain Mustard and Poached Seckel Pear
Roasted Organic Chicken with Lemon and Rosemary (*for two*)
Bone Marrow Crusted Beef Tenderloin with Braised Root Vegetables (*\$15 supplement*)
St. Canut Farm Cochon de Lait with Butternut Squash, Plums and Royale Trumpet Mushrooms

Two-Course Prix Fixe

28.

Three-Course Prix Fixe

42.

G O U R M A N D

Sea Urchin

Cappuccino with Peekytoe Crab and Cauliflower

Foie Gras

Terrine with Golden Pineapple, Pickled Pearl Onions and Rum-Raisin Brioche

Black Bass

Bouillabaisse with Bouchot Mussels, Manila Clams and Chorizo

Milk Fed Veal

Braised Cheeks with Celery Root and Black Truffles

Chocolate Peanut Butter Palette

Caramel Popcorn and Popcorn Ice Cream

68.

Wine Pairings

55.

Our tasting menu is offered for your entire table

