

Radicchio Tardivo with Buffalo Mozzarella, Basil and Champagne Mango
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 Hawaiian Blue Prawns and Maitake Mushrooms

Linguini with Alaskan King Crab, Black Pepper and Meyer Lemon
Seared Diver Scallop with Granny Smith Apple and Morcilla Sausage
Spaetzle with Niman Ranch Pork Belly, 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*)
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
Colorado Lamb with Artichoke Barigoule, Taggiasca Olives and Piquillo Peppers

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

Tardivo Trevisano

Salad with Buffalo Mozzarella, Champagne Mango and Terre Bormane Olive Oil

Foie Gras

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

John Dory

Slow Cooked with Pickled Daikon Radish and Winter Citrus

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

