



COLD

Dry Aged Beef Tartare* • carrot, smoked onion, horseradish

Lightly Cured Tuna*^ • apple dashi, buckwheat, turnip

Roasted Beet Salad°^ • sunflower, dill, coriander

HOT

Sunchoke Soup°^ • coffee, hazelnuts

Roasted Scallops^ • cauliflower, kohlrabi, brown butter

Duck Leg Tortelli • potato, garlic, sage

ENTRÉES

Slow Cooked Icelandic Cod^ • mushroom, fermented cabbage, white soy

Roasted Chicken^ • rutabaga, smoked maitake, sherry

Grilled Pork Collar^ • sunchoke, apricot, gem lettuce

Rigatoni° • mushroom bolognese, pecorino

4g Black Truffle Supplement 35

DESSERT

Miso Caramel Brownie^ • malted milk, hazelnut, dark chocolate

Black Lime Bavarois^ • calamansi, oat, honey

Four Course Dinner 60

Wine Pairing 40

** Menu is subject to change; pricing excludes beverage, tax, and gratuity.
{*Please be advised that consuming raw or undercooked food may increase your risk of food borne illness}
° This symbol denotes our vegetarian offerings.
^ This symbol denotes our gluten free offerings.

executive chef & partner Lee Wolen
chef de cuisine Wood Jameson | executive sous chef Diego Solano
sous chef Nick Sapunor | sous chef Brady Harlan
pastry chef Meghan McGarvey | pastry sous chef Maria Rios

◇ As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 4% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this removed from your bill.