

CHEF'S MENU \$130 / PERSON

entire party must participate

HOUSE BAKED SOURDOUGH BORN IN COPENHAGEN

thyme, french butter15

OYSTERS

yuzu kosho granité, wakame seaweedMP

SALT SALAD

salanova lettuce, purple radish, sesame vinaigrette16

JAPANESE HAMACHI

white soy, kosho, blood orange, compressed cucumber, cilantro29

STRACCIATELLA

blistered cherry tomatoes, basil oil, house focaccia22

THOMPSON HERITAGE BEEF TARTARE

remoulade, kohlrabi pickle, cured egg yolk, house rye bread35

JALAPEÑO CAESAR COVERED IN 2 YEAR PARMIGIANO REGGIANO

gem lettuce, bread crisps, lemon, anchovy29

SAGE HILL CARROTS

smoked yogurt, preserved orange almond gremolata19

ROASTED CONE CABBAGE

golden chanterelles, chanterelle sabayon, pickled shallots22

POTATOES THREE WAYS

smashed, crispy skins, crème fraîche, scallion vinaigrette, potato espuma19

HAND ROLLED TAGLIATELLE

saffron, PEI mussels, preserved lemon40

GARDEN BEET RISOTTO

sage hill beets, aged rice, confit fennel, parmesan espuma, rye37

WHITE SEA BASS

sauce vierge, zucchini45

RED SNAPPER

smoked corn, san marzano tomatoes, pickled beech mushrooms, fumet53

WHOLE ROASTED BRANZINO

romesco, pickled fennel, herbs, valencia oranges, grilled lemon67

ORGANIC HEIRLOOM CHICKEN BALLOTINE

roasted corn, oyster mushrooms, nueske's bacon, plum and black pepper compote

half chicken47whole chicken84

WAGYU SALISBURY STEAK

crushed marble potato, caramelized onion, green beans, demi glace46

SRF STEAK FRITES

bavette, duck fat fries, sauce au poivre69

VEAL MILANESE

heirloom tomatoes, confit spring onion, anise hyssop, fennel, buttermilk76

SRF GOLD LABEL WAGYU

new york strip, caramelized onion purée, potato pavé, field greens, béarnaise148

consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
please note that a 3% surcharge will be added to each guest check to ensure competitive wages and benefits for our team.  
if you would like the surcharge removed, let us know, thank you.