



DINNER MENU \$55

FIRST COURSE - CHOOSE ONE

Clam Chowder

New England style, chives, fried saltines.

Fuyu Persimmon Salad

Mustard greens, manchego, pecan, sherry vinaigrette.

Quail Liver Terrine

Grilled bread, smoked cherry, pickled mustard seed.

ADD A FLATBREAD FOR THE TABLE \$17

Truffled Mushroom Flatbread

Crème fraîche, parmesan, chile flake.

SECOND COURSE- CHOOSE ONE

Tempura Fried Endive

Chickpeas, Romano beans, salsa verde, bourride.

Market Fish

Wild nettle, crushed potato, yuzu, crème fraîche, buckwheat.

Braised Duck Leg

Delicata squash, baby turnip, chrysanthemum greens, puffed quinoa.

THIRD COURSE - CHOOSE ONE

Vacherin

Coffee gelato, bittersweet chocolate, meringue, candied almonds, crème anglaise.

Sticky Toffee Cake

Apple compote, pomegranate, walnut, whipped crème fraîche.

Moliterno Cheese

Bartlett pear, celery, seeded crackers.

SPARKLING WINE & SHERRY

Champagne, Delamotte Brut

24/105

Le Mesnil sur Oger | France | NV

Franciacorta, Vigna Dorata Brut

18/80

Lombardy | Italy | NV

Prosecco Superiore, Bisol "Crede"

15/65

Veneto | Italy | 2024

Fino Sherry, Tio Pepe "En Rama"

13

Jerez | Spain | NV

WHITE WINE

Roussanne, Famille Coulon "Le Petit Renard"

14/60

Provence | France | 2024

Sauvignon Blanc, Clos Henri "Estate"

13/55

Marlborough | New Zealand | 2024

Chenin Blanc, Domaines des Baumard

16/70

Savennières | France | 2018

Pinot Blanc, The Eyrie Vineyards

16/70

Dundee | Oregon | 2022

Chardonnay, Au Bon Climat "Los Alamos Vineyard"

16/70

Santa Barbara County | California | 2021

RED WINE

Côtes du Rhône, Mont-Redon "Réserve"

14/60

Rhône Valley | France | 2022

Dolcetto d'Alba, Sandrone

17/75

Piedmont | Italy | 2022

Mercurey, Domaine Faiveley "Vieilles Vignes"

20/90

Burgundy | France | 2022

Bordeaux Supérieur, Château Grand Village

17/75

Bordeaux | France | 2022