



GOURMAND

peeky toe crab

avocado, blood orange soup

diver scallop

coconut curry, bok choy, forbidden rice

kurobuta pork jowl

caramelized apple, sweet potato, cider jus

venison

parsley root, chestnut, rosehip, red cabbage, gin

hazelnut bar

yuzu cream, kumquat, mandarin sorbet

110



ENHANCEMENTS

craft charcuterie seasonal pickles, witbier mustard 26

artisan cheese chef's selection of five 26

imperial reserve caviar by the ounce 195

wine pairing selected by wine director jennifer eby 65

carte blanche menu reserve for your next visit 151

PLEASE TRUST OUR GUIDANCE

enjoy same culinary format across entire table

please inquire about vegetarian options

forgo cell phone calls

enjoy

TEASERS

quarter smoked salmon	caviar, yukon gold potato, crème fraîche 20
farmer's summer greens	goat cheese panna cotta, root vegetable, quinoa 19
'the good egg'	english pea panna cotta 18
crab bisque	wild blue crab cake, coconut 20
laughing bird shrimp risotto	acquerello carnaroli, sugar snaps, preserved lemon 20
berkshire pork belly	summer melon, pickles mushrooms, miso 20
yellowfin tuna tartare	yuzu, water chestnut, kaffir lime, nori chip 24



SUBSTANCE

diver scallops	coconut curry, bok choy, forbidden rice 54
vealbreast 'osso bucco'	saffron acquerello "the ultimate rice roasted mirepoix, crispy gremolata 50
true american red snapper	corn, tomatoes, tx fingerling potatoes 49
french quail	sweet potato, tx young onions, summer beans 40
butternut squash tortelloni	sugar snap peas, hazelnut, sage 34
wagyu sirloin	bacon fondant potato, trumpet mushroom, asparagus 64
chilean sea bass	chanterelle, 'vignarola' summer vegetables 60

EXECUTIVE CHEF

TOM PARLO