

GRAZE

peperonata, garlic scapes, pickled vegetables, cognac jus, **GRILLED OCTOPUS**
white asparagus, rhubarb, basil, celtuce, **BURRATA DI PUGLIA**
foraged mushrooms, mushroom soil, crispy piave, **HAND-CUT TAGLIATELLE**

HOOK, HUNT & HARVEST

sorrel, fava beans, garbanzo beans, smoked buttermilk, **OLIVE OIL POACHED HALIBUT**
foraged mushrooms, spring peas, farro verde, taleggio, bordelaise jus,
DRY-AGED BEEF STRIPLOIN
vegetable ragu, ricotta salata, pine nuts, basil, **CAVATELLI**

SWEET REMEDIES

smoked maple crèmeux, spruce tuile, candy cap mushroom ice cream,
MAPLE WALNUT CARAMEL TART
miso caramel, sesame crumble, black sesame semifreddo,
MISO MILK CHOCOLATE MOUSSE
pumpkin seed crumble, kabocha squash ice cream, ginger gel,
CARAMELIZED CROISSANT BREAD PUDDING



CHEF

amuse-bouche

GRAZE

peperonata, garlic scapes, pickled vegetables, cognac jus, **GRILLED OCTOPUS**
celtuce, young coconut, goji berries, crispy rice, tom yum, **PAN-SEARED SCALLOPS**
foraged mushrooms, mushroom soil, crispy piave, **HAND-CUT TAGLIATELLE**
white asparagus, rhubarb, basil, celtuce, **BURRATA DI PUGLIA**

HOOK, HUNT & HARVEST

vegetable ragu, ricotta salata, pine nuts, basil, **CAVATELLI**
mustard spätzle, salsify, red cabbage, brown butter jus, **DRY-AGED DUCK BREAST**
foraged mushrooms, spring peas, farro verde, taleggio, bordelaise jus,
DRY-AGED BEEF STRIPLOIN
sorrel, fava beans, garbanzo beans, smoked buttermilk, **OLIVE OIL POACHED HALIBUT**

SWEET REMEDIES

smoked maple crèmeux, spruce tuile, candy cap mushroom ice cream,
MAPLE WALNUT CARAMEL TART
miso caramel, sesame crumble, black sesame semifreddo,
MISO MILK CHOCOLATE MOUSSE
pumpkin seed crumble, kabocha squash ice cream, ginger gel,
CARAMELIZED CROISSANT BREAD PUDDING



| GRAZE

smoked egg yolk, caper berries, parmesan, sourdough, HAND-CUT BEEF TARTARE
white asparagus, olives, basil, celtuce, BURRATA DI PUGLIA
foraged mushrooms, mushroom soil, crispy piave, HAND-CUT TAGLIATELLE

| HOOK, HUNT & HARVEST

fava beans, shishito peppers, spring radishes, fish croquette, smoked butter,
PAN-SEARED SABLEFISH
asparagus, potato rosti, broccolini, braised shallots, red wine jus,
PAN-SEARED FLANK STEAK
sunchokes, celeriac, onion jus, ROASTED MAITAKE MUSHROOM

| SWEET REMEDIES

pumpkin seed crumble, kabocha squash ice cream, ginger gel,
CARAMELIZED CROISSANT BREAD PUDDING
miso caramel, sesame crumble, black sesame semifreddo,
MISO MILK CHOCOLATE MOUSSE



CHEF

amuse-bouche

GRAZE

smoked egg yolk, caper berries, parmesan, sourdough, HAND-CUT BEEF TARTARE

white asparagus, olives, basil, celtuce, BURRATA DI PUGLIA

foraged mushrooms, mushroom soil, crispy piave, HAND-CUT TAGLIATELLE

HOOK, HUNT & HARVEST

fava beans, shishito peppers, spring radishes, fish croquette, smoked butter,
PAN-SEARED SABLEFISH

asparagus, potato rosti, broccolini, braised shallots, red wine jus,
PAN-SEARED FLANK STEAK

foraged mushrooms, piave cheese, english peas, candied lobster nage,
LOBSTER RISOTTO

sunchokes, celeriac, onion jus, ROASTED MAITAKE MUSHROOM

SWEET REMEDIES

pumpkin seed crumble, kabocha squash ice cream, ginger gel,
CARAMELIZED CROISSANT BREAD PUDDING

miso caramel, sesame crumble, black sesame semifreddo,
MISO MILK CHOCOLATE MOUSSE

