



CHARCUTERIE SELECTION	22
AMERICAN OSETRA CAVIAR POTATO BLINI, SWEET BUTTER	95
LETTUCES AND HERBS CHAMPAGNE VINAIGRETTE, GREEN OLIVE CROSTONE	11
BEET AND TANGERINE SALAD WARM GOAT'S MILK CHEESE, HAZELNUT VINAIGRETTE	14
YOUNG ESCAROLE SALAD GRAPES AND PISTACHIOS, BUTTERMILK DRESSING	13
GOLDEN POTATO AND SAVOY CABBAGE SOUP PARSLEY PISTOU	11
PARSNIP SOUP CHESTNUT AND BLACK TRUFFLE	13
FORAGED NETTLE AGNOLOTTI SWEET MAINE SHRIMP, GREEN GARLIC	17
SEARED DAY BOAT SCALLOPS SOFT AND CRISPY SUNCHOKES, FENNEL NAGE	19
PRESERVED AND SEARED FOIE GRAS HOT AND COLD PINEAPPLE	22
SPRUCE SWEETBREADS LYONNAISE	18

ROASTED PACIFIC COD CREAMY GARLIC LENTILS, FORAGED MUSHROOMS	34
GRILLED SPICED AHI TUNA ITALIAN BROCCOLI, BLOOD ORANGE, PINE NUTS WARM OLIVE VINAIGRETTE	36
ROASTED STRIPED BASS DUNGENESS CRAB, MELTED LEEKS, CHAMPAGNE BUTTER	42
BUTTERED MAINE LOBSTER GOLDEN POTATO GNOCCHI, BRAISED LETTUCES	43
MOROCCAN SPICED CHICKEN COUSCOUS, TURMERIC DATES, MARCONA ALMONDS	27
HONEY LACQUERED DUCK BREAST CINNAMON FOIE GRAS, PICKLED RHUBARB	39
BERKSHIRE PORK TENDERLOIN CRISPY PORK BELLY, SHELLING BEANS AND GREENS	29
BACON WRAPPED LOCAL ELK FILET VELVETY RED CABBAGE, CAMELIZED GREEN APPLE	48
GRILLED BAVETTE STEAK DUCK FAT POTATOES, BORDELAISE	32
SLOW ROASTED BEEF SHORT RIB SPRING VEGETABLES, HORSERADISH CRÈME FRAÎCHE	31