

## First

**Roasted Quail**- hen of the woods mushroom, figs, celery root 15

**Warm Mizuna Salad**- blistered shishito, mixed roasted mushrooms, bonito aioli 12

**48hr Beef Cheek**- gnocchi, almost burnt cream, breakfast radish 16

**Seared Foie**- shortbread, kumquat, gooseberries, miso butterscotch 18

**Shaved butternut & Red Cabbage**- pecan, parm, speck, buttermilk peppercorn 10

**Charred Deckle**- Leek soubise, Radish, Mizuna, Sweet Vermouth 16

**Baby Beets**- shaved radish, heirloom carrot, rye crumb, green goddess 13

## Second

**Glazed Pork**- red cabbage, baby artichoke, parsley 18

**Octopus**- vichyssoise, charred endive, beets, olive crumble 21

**Eggplant Bolognese**- tomato, goat cheese, breadcrumb, fazzoletti 24

**Halibut**- braised fennel, radish, herbs, mushroom consommé 35

**Duck Breast**- roasted carrot, persimmon, pomegranate, peas, rocket 34

## Tasting Menu

**5 Courses 45    7 Courses 65    11 courses 95**

all tasting menu and wine pairings are created on a whim to showcase the kitchens creativity and pairing knowledge, allowing us to also custom tailor your cuvee ray experiance. Please ask your server for details

**Charcuterie Board** -assorted fruit, honeycomb, nuts 18

### Lomo

fennel/corriander

### Salami

redwine/garlic/pepper

### Lamb Cacciatore

black pepper/ corriander

**Cheese Board**-assorted fruit, honeycomb, nuts 16

### Cabbot

clothbound cheddar

### Taleggio

semi soft

### D'auvergne

aged bleu