



CHEF'S DINNER MENU

First

- Roasted Quail**- hen of the woods mushroom, fig, celery root 15
- Warm Mizuna Salad**- blistered shishito peppers, roasted mushroom medley, bonito aioli 12
- 48hr Beef Cheek**- gnocchi, almost burnt cream, breakfast radish 16
- Seared Foie**- shortbread, kumquat, gooseberries, miso butterscotch 18
- Poached Lobster**- lentils, saffron honey emulsion, daikon 18
- Charred Deckle of Ribeye**- leek soubise, radish, mizuna, sweet vermouth 16

Second

- Porchetta**- red cabbage, baby artichoke, parsley 27
- Octopus**- vichyssoise, charred endive, beets, olive crumble 29
- 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
- Barrel Cut Ribeye**- confit potato, maitake mushroom, currant, macadamia, chimichurri rosa 38
- Scallop**- baby turnip, quinoa, pancetta, beet vinaigrette 33
- Short Rib**- hoisin glaze, bok choy, pearl onion, water chestnut 30