

chef's tasting menu

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“lobster roll”

peekytoe crab  
maitake, truffle, corn

beau soleil oyster  
celery onion cream, white sturgeon caviar

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“**chowder**”

black radish, leeks, potato, oxalis, clams

**potato gnocchi**

corn miso butter, lobster, chive, truffle

**ora king salmon**

cucumber yogurt, spring onion, rye crumble

buttermilk biscuit

**flank steak**

caramel rutabaga, bone marrow, yukon potato, turnips , bacon bordelaise

**panna cotta**

fennel, peppercorn, strawberry sorbet