

## COURSE 1

- **HAWAIIAN ROLLS**

with country ham cultured butter, smoked sesame seeds, & pumpkin stewed in saba 8

- **GRILLED VEGETABLE SOUP**

with braised beans, black kale, root vegetables, toasted sourdough, & parmesan 12

- **CHARRED ATLANTIC MACKEREL**

with celery root, toasted hazelnut milk, & satsuma mandarin marinated in calamansi vinegar 15

- **VENISON TARTARE**

with grilled trumpet mushrooms, tokyo turnips, pickled pears, toasted pumpnickel, & lime 17

- **THE OYSTER PIE**

A savory oyster custard topped with osetra caviar, a touch of crème fraîche, green apple dressed with lemon, & dill. Served with Moët & Chandon 2009 Grand Vintage Champagne 65

## COURSE 2

- **A FALL SALAD**

A Fall Salad of port-braised quince with brussels sprouts, toasted pumpkin seeds, crispy grains, & whipped gorgonzola 14

- **FRIED RAZOR CLAMS**

with crispy sweet potatoes from Beth Eccles, celery root remoulade, parmesan, & mint 16

- **SHAVED FOIE GRAS**

with 'timeless prairie' honey crisp apples, smoked raisin marmalade, & cinnamon-raisin toast 19

- **BRAISED LAMB BELLY**

with grilled persimmon marmalade, sheep's milk feta, toasted pine nuts, & spruce 17

- **VEAL SWEETBREADS**

glazed with molasses butter, with honey crisp apples, braised fermented cabbage, mustard, & dates 18

- **TOASTED SPAGHETTI CHITARRA**

with nantucket bay scallops, sweet red shrimp, baby squid, & crispy garlic 24

## COURSE 3

- **CHESTNUT AGNOLOTTI**

stuffed with sheeps milk ricotta, celery root, black truffle, pecorino, & roasted pears 26

- **BROWN BUTTER ROASTED COD**

with cauliflower, fried hazelnuts, meyer lemon, & radicchio grilled with tamarind 32

- **SKATE WING**

with wild black trumpet mushrooms, braised celery, & a lobster broth emulsified with uni butter 34

- **SLAGEL FAMILY FARM'S CORNISH HEN**

with brussels sprouts, hen of the woods mushrooms, crème fraîche, apples, & semolina-potato dumplings 28

- **DRY AGED DUCK**

glazed with burnt honey and served with fennel, braised farro, roasted beets, & duck heart en crépinette 36

- **SUCKLING PIG**

kissed over hardwood charcoals with squash caramelized in mustard-milk jam with salted plums, & grilled broccoli rabe 38

- **PRIME BLACK ANGUS STRIP**

with braised beef cheek, crispy sweet potato, butter glazed root vegetables, cured egg yolk, & black truffle 42