



fall restaurant week 2017

snack

[choice of]

heirloom carrot soup

cumin and carrot salad, smoked cashew butter,
brioche croutons

burrata

confit campari tomato, candied garlic,
petite oregano, saba

tuna tartar

yuzu kosho, daikon, melon, avocado, shrimp chips

soil

organic greens

sugar cured beets, strawberry-meyer lemon fruit roll,
whipped buttermilk, sorrel vinaigrette, pistachio

land or sea

[choice of]

pan seared duck breast

roasted turnips, gingerbread crostini, apple chutney,
curry, sweet potato puree

fish, lemon & parsley

olive oil poached turbot, fennel and parsnip puree,
preserved lemon spread, kohlrabi, parsley pesto

filet of beef

comte whipped potato, cipollini agrodulce, arugula salad,
truffled demi glace

eggplant cacciatore

seasonal mushrooms, sweet peppers, calabrian tomato sauce,
parmesan, buccatini

sweet ending

[choice of]

decadent chocolate cake

dark chocolate ganache, cherries,
chocolate praline bark

caramel apple tart

almond frangipane, caramel mousse,
cinnamon chantilly, almond nougatine

menu tasting | 44

wine pairing | 25