



Amuse

Halibut Brandade Fritter
Beef Tartare Teriyaki

Course 1

Pork Belly

marinated white beans, sumac onions, greek yogurt sauce

Course 2

Foie Gras

jelly roll french toast, pistachios, melted spinach, mushroom conserva

Course 3

Cavatelli

octopus ragu, spring peas, calabrian chili oil,
duck egg bottarga, house made ricotta, polenta chip

Course 4

Steak "Frites"

grilled ribeye, roasted fingerling potatoes, poached and
fried white asparagus, white asparagus purée

Course 5

Strawberry Rhubarb "Pie"

strawberry rhubarb filled beggars purse,
house made caramel, rhubarb ice cream