

<b>Roasted Kohlrabi-Turnip Soup</b> Autumn Harvest Market Vegetables, Horseradish, Chive Oil	14	<b>Mediterranean Sea Bass “Loup de Mer”</b> Bouchot Mussels, Fennel, Spanish Chorizo, Artichokes, Saffron, Piment d'Espelette	38
<b>Baby Beets &amp; Roasted Celery Root</b> Prosciutto di Parma Croquante, Pico Goat Cheese, Goat Yoghurt	16	<b>Maine Diver Scallops</b> Jerusalem Artichokes, Purple Radish, Rutebega Puree, French Black Truffles	46
<b>Kampachi ‘Crudo’</b> Ruby Red Grapefruit, Ligurian Extra Virgin Olive Oil, Creme di Limon	25	<b>Line Caught Striped Bass</b> Littleneck & Razor Clams, Escarole, Garlic, Wild Oregano, Puree of Leeks	36
<b>Blue Fin “Toro” Tartare</b> Sashimi Grade, Cucumber, Salmon Pearls, Young Arugula Blossoms	32	<b>French Langoustines</b> Tokyo Turnip, Seaweed Emulsion, Daikon, Baby Carrot, Kohlrabi-Orange Puree	42
<b>“Autumn Salad”</b> Italian White Truffles, Chestnuts, Pomegranate, Comice Pears, Fuyu Persimmons	38	<b>Dover Sole</b> Caramelized Cauliflower, Toasted Almonds, Capers, Golden Raisins, Lemon Condiment	60
<b>Nantucket Bay Scallop “Carpaccio”</b> Yuzu Citrus, Shisho Buds, Aromatic Flowers, Smoked Sea Salt	32	<b>Four Story Hill Farms Guinea Hen</b> French Black Truffles, Brussels Sprouts, Celery Root & Chestnut Purees, Medjool Dates	54
<b>House Made Agnolotti</b> Roasted Italian Chestnuts, Mascarpone, Italian White Truffles	60	<b>Natural Raised Veal Sirloin</b> Lardo di Colonnata, Black Garlic, Chanterelle Mushrooms, Parsnip Puree, Miel di Castagnia	48
<b>Marcho Farms Veal Sweetbreads</b> Jerusalem Artichokes, Black Currants, Upland Cress, Gastrique, Quatre Spice	23	<b>Campbell Ranch Sonoma Lamb</b> Loin, Rack & Belly, Yoghurt Labneh, Smoked Eggplant, Sunchoke Puree, Harissa Spices	48
<b>Hand Cut Steak Tartare</b> Tuscan Extra Virgin Olive Oil, Egg Yolk “Jam”, Condiments	26	<b>Wild Shot Red Leg Partridge</b> Hen Of The Woods Mushrooms, Potato Gnocchi Ragu, Rutabega, Sweet & Sour Red Cabbage,	46
<b>Russian Osetra Caviar</b> 90 Minute Cooked Egg, Cauliflower Puree, Crisp Beef Tendons	65	<b>Millbrooke Farm’s Venison “Filet Mignon”</b> Black Trumpet Mushrooms, Savoy Cabbage, Brandied Chestnuts, Lingonberries, Pumpkin Puree	46
		<b>35 Day Dry Aged Prime Sirloin Steak</b>	55
		<b>Snake River Farms Wagyu Sirloin Steak</b>	85
		<b>Blackmore Ranch Pure Wagyu Sirloin Steak</b> Cooked Over Japanese Bincho Charcoal, Braised Wagyu Cheeks, Bone Marrow, Smoked Potato Puree, Shallot Marmalade, Apple-Horseradish	135
		<b>Chef’s Degustation Menu Four or Six Courses</b> With Our Sommelier’s Wine Pairing	110 / 145 185 / 235