

*We please ask each guest at your table choose the same course size to ensure the best experience.*

*Please advise our servers of any food allergies.*

*All prices are subject to hst.*

## 5 COURSE TASTING | 95

### Chef's Daily Bread & Welcome Snack

#### **Beets**

Fresh cheese, preserved blueberry, lemon verbena

#### **Pork belly**

Asian greens, ginger, turnip

#### **Halibut**

Gnocchi, clams, tomato

#### **Lamb Belly**

Onion, radish, potato

#### **Apple fritter**

Cinnamon, rum, diplomat cream

## FIVE COURSE WINE PAIRING | 45

A perfectly paired wine enhances each plate.

Served as a 2-4 oz portion, varying per course.

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## TRUST THE CHEF | 125

Our immersive, surprise, seven-course tasting menu inspired by the season creates a unique dining experience where no two menus are alike.

## SEVEN COURSE WINE PAIRING | 55

A perfectly paired wine enhances each plate.

Served as a 2-4 oz portion, varying per course.

## À LA CARTE

### SNACKS

Daily Bread for Two | 6

Chef's Daily Snack for Two | 5

Oysters (6) | 18

Beef Tartare, French onion dip | 10

### APPETIZERS

**Beets | 17**

Fresh cheese, preserved blueberry,  
lemon verbena

**Pork Belly | 19**

Asian greens, ginger, turnip

**Cured Trout | 20**

Celeriac, black walnut, truffle

### ENTRÉES

**Lamb Belly | 40**

Onion, radish, potato

**Halibut | 39**

Gnocchi, clams, tomato

**Duck | 42**

Squash, szechuan pepper, cabbage

### DESSERTS

**Salted Caramel Custard Tart | 19**

Hazelnut, dates, brown butter

**Apple Fritter | 17**

Cinnamon, rum, diplomat cream

**Orange Mousse | 16**

White chocolate, cranberry, orange, pumpkin crunch