

Flavors of Fall

PRIX FIXE MENU \$95++

Select one per course

APPETIZERS

Steak Tartare* *gf*

Truffle, Yolk, Tallow Chips

Seared Tuna* *gf*

Apple, Kohlrabi, Truffle

Grilled Gem Lettuce *gf*

Jasper Hills Bayley Hazen, Crème Fraîche, Herbs

MAINS

Mero Bass* *gf*

Radish, Trout Roe, Chive

Golden Chicken

Foie, Truffles, Chicken Jus

Cross Creek Wagyu 5 oz* *gf*

Sauce au Poivre Vert

SIDES

Young Carrots *n, gf*

Marcona Almonds, Sage

Foraged Mushrooms *gf*

Marrow Whipped Potatoes *gf*

Cauliflower *gf*

Za'atar, Sesame

DESSERT

Choux Puff *n*

Dark Chocolate, Hazelnut

Crème Brûlée *gf*

Caramel, Palisade Peaches,
Earl Grey

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be advised that our kitchen regularly uses ingredients including soy, milk, eggs, fish, wheat, tree nuts, peanuts, and sesame.

gf : gluten free | n : contains nuts