

## FIRST

### Tuna Sashimi

sweet onion vinaigrette | ogo seaweed | sea beans

\$18

### Foie Gras Torchon

red cherry & green apple gelée | almond tuile

calvados baba

\$23

### King Crab 'Ravioli'

daikon | coriander honey | croquette

\$24

### Hearts of Palm

green apple | fresno chile | preserved lemon

\$17

### Heirloom Tomato

ginger dressing | feta | olive oil bread crumbs

\$16

## SECOND

### Osetra Caviar

saffron capellini | fumet | mascarpone

\$75

### Rabbit Agnolotti

sugo arrosto | parmigiano foam | pine nut lemon  
gremolata

\$22

### Uni Vermicelli

mascarpone | tomato | scallions

\$24

### Day Boat Scallop

truffle dashi | succotash

\$18

### Roasted Baby Carrots

spiced lemon yogurt | nigella seeds

\$16

### Jerusalem Artichoke Soup

black trumpet | dill | sumac

\$16

## THIRD

### Moroccan Glazed Squab

golden chanterelle | cherry gastrique | pistachio

\$35

### Ginger Sesame King Salmon

green papaya salad | shrimp dumpling | aromatic sauce

\$34

### Crispy Branzino

confit tomato | black lentils | herbed seawater

\$33

### Roasted Lamb Loin

Caponata | crispy artichokes | curry-carrot reduction

\$38

### Iowa Wagyu Beef

roasted vegetable polenta tart | gobo | red wine soy

\$41

### Braised Baby Artichokes

heirloom beans | ricotta dumplings | tomato

\$28

pernoi