

# PRIX FIXE MENU

Dungeness crab, chilled summer squash soup, zucchini, pickled shallots, and dill pollen  
Citrus-cured halibut, avocado, Marcona almonds, charred spring onion, and crème fraiche

Veal tartare with egg-bottarga, Grana Padano, and aged 25-year-old Balsamic

Terrina of duck leg and spuma, black currants, fermented shallot, eggplant



Artichoke mezzelune, salsa rossa, Urfa bread tuile, lemon, and marjoram

Squid ink risotto, charred octopus, tomato soffritto, Calabrian chili, and Meyer lemon

Bufala ricotta gnudi, English peas, rhubarb, and lamb pancetta

Pork filled ravioli with white bean, pickled ramps, and fried sweetbreads



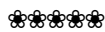
Black cod, green garlic zeppole, celery root, and tiny turnips

Ora King salmon, Monococco, walnut, Morels, fava, and nasturtium

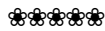
Seared rabbit loin, prosciutto, salsify, nettles, Brandy, and Brooks cherries

Hazelnut-crust venison loin, candied radicchio, stewed prunes, and fingerling potatoes

Maine lobster, heirloom tomato, sourdough, 'nduja salami, Borlotti beans, and basil  
Menu Supplement of \$15



An unusual selection of Italian cheeses presented tableside  
Menu Supplement of \$10



Millefoglie, blackberry, lemon, and crème fraiche

Pistachio sorbet with raspberry, pistachio madeleine, and white chocolate

Modern Black Forest: chocolate, cherries, and mint

Bourbon-caramel semifreddo, Amaretti crust, chocolate, and caramel sauce

Three courses \$95

Four courses \$120

Five courses \$140