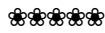
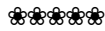


PRIX FIXE MENU

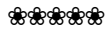


White sturgeon Reserve caviar
Smoked sturgeon galetta with leeks, brioche, crème fraiche
Course supplement \$40 ½ oz

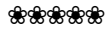
Buckwheat and spring vegetable crostata with bufala mozzarella and artichokes
Venetian seafood salad of mackerel, pickled shrimp, calamari, trout roe, and finger lime
Marinated eel with salsa rossa, pinenuts, Sultana raisins, and puffed tapioca
Dry-aged squab breast, Sicilian almonds, pomegranate, and chicory salad



Nettle pasta with Tuscan bean ‘Ribollita’ and Olio Nuovo
Acquerello risotto, Monterey abalone, roasted turnips, and Red Dulse
Lobster and potato gnocchi with truffle butter
Roasted potato-Fontina cappelletti, short rib sugo, broccoli, and Hen of the Woods



Mediterranean Turbot, Taggiasca olives, potato, clams, and brown butter
Grilled Arctic char with baby artichokes, Durum wheat couscous, tomato brodetto
Sea scallops with cauliflower, blood orange, and Buddha’s hand
Liberty farms duck breast, Satsuma, Garnet yam, and roasted shallot
Willamette Valley lamb with parsnip-spice bread, Black trumpets, walnuts, and cocoa



An unusual selection of Italian cheeses presented tableside
Course supplement of \$10



Blood orange sorbet with mint, winter citrus, and chocolate-almond
Elements of carrot cake: carrot gelato, chocolate, and walnuts
Rum-soaked Baba with lemon Chantilly, and vanilla sugar
Bourbon-caramel semifreddo, Amaretti crust, chocolate, and caramel sauce
Millefoglie with chocolate-hazelnut and banana

Three courses \$105 Four courses \$130 Five courses \$150