

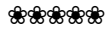
PRIX FIXE MENU

Dungeness crab, chilled summer squash soup, zucchini, pickled shallots, and dill pollen

Citrus-cured halibut, avocado, Marcona almonds, charred leek, and crème fraiche

Slow-cooked beef tongue, puffed tendon, pickled watermelon, cucumber, mustard

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

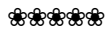


‘Francobolli’ of vegetables and herbs from the summer garden

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

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

Roasted potato-Fontina cappelletti, short rib sugo, broccoli, and Hen of the Woods



Seared Striped bass, lemon-scented potatoes, clams, mussels, and saffron

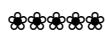
Ora King salmon, Monococco, walnut, mushrooms, fava, and nasturtium

‘Maiale al latte’, Klingeman Farms pork, Castelfranco radicchio, apricot, elderflower

Dry-aged New York, slow-cooked figs, black truffles, and bone marrow

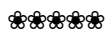
Maine lobster, heirloom tomato, sourdough, ‘nduja salami, Borlotti beans, and basil

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

Milk chocolate-Gianduja Pan de Genova with strawberry and torrone

Modern Black Forest: chocolate, cherries, and mint

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

Three courses \$105

Four courses \$130

Five courses \$150