

FOOD

EARLY SPRING 2024

SOUP \$9
onion broth, fenugreek, pistachios, ramp pistou

---SMALL---

CHEESE \$15
tête de moine (cow) rosette, honeyed hazelnuts, fennel pollen

CHICKEN LIVER (LIMITED) \$12
chicken liver mousse tartlet, rhubarb jam, frisée salad

TROUT \$15
smoked trout & roe, fennel, green goddess, horseradish

GREEN SALAD \$12
lettuces, turnips, tahini puree, cashew crunch, lemon vinaigrette

---MEDIUM---

ASPARAGUS \$15
green garlic aioli, shaved kohlrabi, grilled tesa, cured egg yolk

BRASSICAS \$12
walnut soubise, garlic ginger vinaigrette, grated bottarga

CRÊPE \$20
rabbit confit, carrot yogurt, preserved lemon, pea and radish salad

GNOCCHI \$24
parisian gnocchi, green garlic, mushrooms, cheese, pine nuts, oregano

MUSSELS & CLAMS \$26
roast fennel, cod, potatoes, tomatoes, sourdough bread

STURGEON \$27
pan roasted, white beans, lovage, almond sauce, green and black olives

DUCK \$29
boneless confit, rhubarb mostardo, pickled ramps, bulgar wheat

BEEF \$29
wine braised and glazed, stewed tomatoes and capers, parmesan polenta

ADD ½ OZ CAVIAR \$40 **BREAD AND BUTTER** \$7

*REMINDER: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
*Food substitutions are politely declined. We have listed all major allergens on this menu. If you are still concerned, please ask your server for clarification of ingredients or processes.



---LARGE---

