

HAPPY NEW YEAR 2018!

FLUKE

citrus emulsion, jalapeño, buddha's hand kosho

or

TEXTURED BEETS

rye chip, horseradish cream

or

FOIE GRAS

onion, vinegar, bread

PEEKYTOE CRAB

salsify, affilia cress

or

SWEET POTATO

merguez, shiitake, creme fraiche, cumin vinaigrette

CARMELLE

potato, truffle, aged parmesan

or

FRASCATELLI

pork ragu

or

SPAGHETTI ALLA CHITARRA

uni cream, caviar

NEW YORK STRIP

celery purée, black truffle jus, red watercress

or

MAINE LOBSTER

parsnip, trumpet mushroom, bouillabaisse, rouille

CHOCOLATE OLIVE OIL CAKE

butterscotch & black pepper ice cream

or

PUMPKIN CAKE PARFAIT

cinnamon cream, candied walnuts

Chef Kevin Adey

\$100pp plus tax and gratuity

Let us know of any allergies.