

CHEF'S TASTING MENU

MARCH 2020

QUAIL EGG aioli, leek ash

DAIKON RADISH smoked trout

HOUSE CURED HAM aged 1 year

PANISSE green garlic, chive

WILD WELFLEET OYSTERS finger lime, apple, fresno chili

Gamay, Renardat Fache, Cerdon Rouge, Bugey, FR 2015

WHITE ASPARAGUS sea urchin sabayon, paddlefish, apple & horseradish

Calcarius, Orange, Puglia, IT 2018

SOURDOUGH BREAD cultured butter, nettle, preserved mushrooms , smoked salt

HEDGEHOG MUSHROOMS onion, foie gras emulsion

Terret Gris, Yannick Pelletier, Languedoc-Roussillon, FR 2016

SMOKED TROUT black trumpet mushroom, miso

Pinot Noir, Franchere, Willamette Valley, OR 2017

BONE-IN STRIP STEAK radicchio

Grenache Blend, Domaine Mont de Marie, Languedoc, FR 2018

BURNT WOOD SORBET

Sfumato, IT NV

WALNUT CREMEUX beet gastrique, cocoa nib

Madeira, Miles, PT 10 yr.

