

FOND

Appetizers

Arctic Char 13

preserved lemon yogurt, celery, golden raisin

Crispy Veal Sweetbreads 13

sweet and sour eggplants, yogurt

Mixed Green Salad 10

seasonal accompaniments

Mushroom Risotto 11

truffle, maitake, hazelnut

Escargot 12

bacon, apple, butternut squash

Seared Foie Gras 16

Asian pear, molasses, cream cheese, pecans

Main Course

Organic Salmon 27

sauerkraut latka, Belgian endive, whole grain mustard

Wahoo 28

gnocchi, kale, celery root, saffron sauce

Sea Scallops 29

fregola sarda, summer squash, piquillo pepper

Pork Belly 27

Okinawan sweet potatoes, escarole, Dijon jus

Beef Skirt Steak 29

royal trumpet mushrooms, faro, sauce Bordelaise

Tasting Menu

Five Courses 57

Wine Pairing 25

Seven Course 67

Wine Pairing 30

Chef's Choice

We kindly request the participation of the entire table, please.

Chef Lee Styer