



**Hamachi Crudo\***

Pear marmalade, ginger, togarashi powder 15

**Dashi broth, slow-cooked organic egg**

Duck, foie gras, scallions 14

**Seared Lamb Chop\***

Eggplant raisin compote, mint crystalline, frosted grapes 16

**Beer-Braised Pork Belly**

Cannellini bean mussel fricassee, cilantro 13

**Foie gras du Jour\***

Chef's Preparation 24

**Four Artisan Cheeses**

Toasted raisin bread, fruit compote 17.50

**East & West Coast Oysters (6) on the Half Shell 15**

**Soup of the Day 10**



**Roasted Black Cod**

Red cabbage slaw, cauliflower trio, apple gastrique, caper salt 29

**Caramelized Scallops**

Sunchoke, parsnip, treviso, pumpkin pistachio gremolata 32

**Red Snapper "Poêlée"**

Apple bacon foccacia, pumpkin coulis, chanterelles, garlic parsley oil 34

**Juniper-Coriander Crusted Venison\***

Candy stripe beets, beet glaze, baby carrots, walnuts, rosemary-scented oil 39

**Duo of Painted Hill Farm Shell Steak\* and Blue Ribbon Short Rib**

Foie gras-scented popover, butternut squash, cranberry, autumn mushrooms 38

**The Duck Mirabelle 36**

Seared Duck Breast: green apple, celery root purée, chestnuts

Duck Leg Confit: sweet potato, candied pecans



**Chef Guy's Nine Course Grand Tasting \$90**

**\$145 with Wine Pairing**

Any food allergies should be mentioned at this time.

The Grand Tasting is served for the entire table only.



\*Consuming raw or uncooked meats and fish may increase your risk of food borne illnesses, especially if you have certain medical conditions