



THREE COURSE PRE-FIXE MENU

SMALL PLATES

HAMACHI & MEYER LEMON
Fermented Oat Pancake, Pickled Mustard Seeds, Parsley Oil

FERMENTED BUTTERNUT SQUASH SOUP
Brussels Sprouts, Pear Cider Milk Punch, Sage Butter, Almond Crumble

PEAR & ARUGULA SALAD
Bosc Pear, Arugula, Point Reyes Blue Cheese, Candied Pecans, Saba

ESCARGOT & BONE MARROW
Lemon, Pernod, Country Toast

LOBSTER RAVIOLI
Saffron Lobster Broth, Lobster Roe, Watercress, Tarragon Oil

ENTRÉE

PUMPKIN RISOTTO WITH WILD RICE
Pepita, Quince, Mascarpone, Espelette, Radish, Spiced Mustard Butter

SEARED TROUT ROULADE
Braised Leek, Sauce Brioche Beurre Blanc, Almond, Lemon

FRENCH CUT CHICKEN BREAST, THIGH ROULADE
Fermented Farro, Bacon Wrapped Delectata Squash, Kombu, Lemon Thyme Sauce

HOUSE DRY-AGED N.Y. STRIP
*Fermented Mushroom & Walnut Granola, Yorkshire Pudding, Radish,
Roasted Carrots, Mushrooms, Red Wine Gastrique*

BRAISED LAMB SHANK
Toasted Oat Crepe, Mint, Frisee, Green Peppercorn & Cranberry Biscotti, Coffeed Parsnip and Mousse

DESSERT

SPANISH CHEESECAKE & RED WINE POACHED PEARS
Bay Leaf Zabaglione, Port Wine Puree, Orange Cookie Crumbs

CHOCOLATE CRÈME BRÛLÉE
Cranberry-Orange Jam & Oatmeal Cookies

MEYER LEMON TART
Caramelized Sugar, Blood Orange, Whip Cream

ADD FRESH BLACK TRUFFLES \$20 SUPPLEMENT