



**HOUSE FOCACCIA 8**

CULTURED BUTTER, SMOKED SALT

**ELK CARPACCIO 26**

COFFEE & COCOA SCENTED ELK, POMEGRANATE, PUMPERNICKEL, PARMIGIANO FOAM

**CHICORY SALAD 21**

CRISPY PIG'S EAR, BLACK VINEGAR, MUSTARD EMULSION

**BRUSSELS SPROUT LEAVES 23**

ANJOU PEAR, CANDIED WALNUTS, PECORINO TOSCANO

**NEST OF LOCAL MUSHROOMS 25**

MORNING DEW MUSHROOMS, LEEK HAY, BURNT SHAOXING, 63 DEGREE EGG

**SOUPE À L'AIL 19**

PROVENÇAL GARLIC SOUP, MARROW, DUCK FAT CROUTONS

**SNAPPER CRUDO\* 28**

GRAPEFRUIT, HATCH CHILI, SICILIAN PISTACHIO, ZA'ATAR, MINT, ROSE

**BEEF TARTARE\* 25**

CHILI OIL, LOVAGE, BALSAMIC

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\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



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**A FRENCH RABBIT IN TUSCANY 62**

BRAISED LEG & SHOULDER, ROASTED LOIN MEDALLION, PAPPARDELLE

**LONG ISLAND DUCK\* 64**

PAN ROASTED BREAST, DUCK CONFIT EMPANADA, DUCK JUS, PICKLED DAIKON

**LONGFIN TUNA\* 52**

ALUBIA BIANCA BEANS, SALSA VERDE, FENNEL, LARDO

**ANSON MILLS HEIRLOOM RICE 39**

URFA ROASTED CARROT, AVOCADO, GINGER, SESAME (ADD FRIED EGG +4)

**NY STRIP\* 72**

BLACK TREACLE, POTATO DOMINO, BORDELAISE

**WILD SABLE 64**

BLACK TEA, SMOKED TROUT CAVIAR, CELERIAC, CRÈME FRAICHE

**HELUKA PORK CHOP\* 58**

GRILLED POLENTA, HATCH CHILI BEURRE BLANC, SLOW COOKED KALE

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**KABOCHA SQUASH 14**

SALSA MACHA, FERMENTED PLUM, PEPITAS

**GREENS ON THE SIDE 11**

SLOW COOKED LACINATO KALE, GARLIC, CALABRIAN CHILI

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