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Grand Tasting Menu (one of each dish) \$110 for 2 people
Two Course Prix Fixe \$33
Additional Savory Courses \$12ea
Sweet Courses \$9ea

To Start...

Sunchoke Soup*

Celery, Hazelnuts, Goat Cheese,

Risotto

Squid Ink, Kumquats, Togarashi, Green Daikon

Duck Ham

Brussels Sprouts, Cranberries, Split Pea, Salsify

Slab Bacon

Sour Cherries, Watermelon Radish, Dr Pepper

...To Continue...

Mushrooms and Potatoes*

Black Trumpet, Matsutake, Yukon Gold, Broccolini

Sturgeon

Green Curry, Grapefruit, Spaghetti Squash

Butcher's Steak

Eggplant, White Chanterelles, Pearl Onions, Date Molasses

...To Finish

Goat Brie

Quince, Carob, Pomegranate

Pear*

Blue Cheese, Celery Root, Millet Seed

Dark Chocolate

Candy Cap Mushroom, Maple, Lady Apple

*These dishes are seasonal favorites and will stay on the menu for the duration of the season



New Year's eVe 2011
\$80/Person

Champagne

Amuse

Octopus, Uni, Coconut, Lemongrass, Kaffir Lime

First Course

Egg Yolk Ravioli, Celery Root, Black Truffle, Goat Ricotta

Second Course

Monkfish, Squid Ink, Leeks, Meyer Lemon

Main Course

Duck, Salsify, Honey, Turnips, Sunchokes

Dessert

Chocolate, Olive Oil, Green Olives, Tamarind