

FOIE GRAS SERVICE

TORCHON 42

TOASTED BRIOCHE, HAZELNUTS, SPRING ONION JAM, PICKLED CHERRIES
BLACK TRUFFLE VINAIGRETTE

HERBACEOUS GREENS & GRAINS

GRILLED ASPARAGUS 24

MOREL MUSHROOMS, PECANS, BUTTERMILK, BACON, CHIVE BLOSSOMS

DINOSAUR KALE 21

BING CHERRIES, TOASTED ALMOND, BULGUR WHEAT, FIG VINEGAR, PERSIAN CUCUMBER

HEARTS OF LITTLE GEM & BIBB LETTUCE 32

CHILLED MAINE LOBSTER, POMELO, BABY RADISH, BASIL DRESSING

POTATO GNOCCHI & GLAZED KING CRAB 34

SWEET PEAS, GREEN GARLIC, FAVA BEANS, BASIL

GRILLED OCTOPUS 29

SCALLION-KIMCHI PANCAKE, SPRING ONION VINAIGRETTE, CHRYSANTHEMUM

ROASTED MEATS & FREE-RANGE POULTRY

CHAR-GRILLED LAMB CHOPS 64

GREEN GARLIC ORZO, PEPPERONATA, BLACK OLIVE JUS

CLAY POT CHICKEN 48

WAX BEANS, SMOKED BACON, CREAMED FARRO, STUFFED MORELS

'PEPPER STEAK'

12^{oz} NEW YORK STRIP OR 8^{oz} FILET MIGNON 74 | 81

POMMES PAILLASSON, SMOKED BÉARNAISE, BROCCOLI DI CICCIO

ACCOMPANIMENTS

HALF MAINE LOBSTER 35 | ALASKAN KING CRAB 25 | SEARED FOIE GRAS 30

SIDES

GRILLED WILD ASPARAGUS | BLACK TRUFFLE VINAIGRETTE, CRISPY TEMPURA 17

ÉCHIRÉ BUTTER WHIPPED POTATO PURÉE 14

ROASTED MUSHROOMS | PARMESAN ESPUMA, TOASTED PINE NUTS 18

SAUTÉED BROCCOLI DI CICCIO | PRESERVED LEMON, GOLDEN GARLIC 16

**Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of foodborne illness. Young children, elderly & individuals with certain health conditions may be at a high risk if these foods are consumed raw or undercooked.*