



First Course

CITRUS AND ROSEMARY MARINATED OLIVES	8
PURÉE OF SPRING ONION SOUP, PARMESAN SFORMATO, PRESERVED LEMON, ENGLISH PEAS	13
FARM GREENS SALAD, SHAVED SPRING VEGETABLES AND SHERRY-PONZU VINAIGRETTE	13
CAESAR SALAD, SOURDOUGH CROUTONS, SHAVED PARMESAN AND BOQUERONES	13
POTATO GNOCCHI, HEN OF THE WOODS MUSHROOMS AND PARMESAN CREAM	16
HAMACHI AGUACHILE, AVOCADO, CUCUMBER, MANGO AND CILANTRO	18
HOUSE MADE CHARCUTERIE PLATE, TERRINES, PÂTÉS AND SALUMI, GRILLED BREAD	24



Entrees

BURRATA AND SPINACH RAVIOLI,	26
BRAISED MOREL MUSHROOMS, WILD RAMPS, BROWN BUTTER JUS	
DAYBOAT SCALLOPS,	42
ASPARAGUS, ENGLISH PEAS, PICKLED SUNCHOKE, ROMESCO	
ALASKAN HALIBUT,	38
BABY ARTICHOKEs, FAVA BEANS, KING TRUMPETS, BÉARNAISE	
ROASTED PITMAN FARMS CHICKEN,	32
CREAMY ORZO, ENGLISH PEAS, NANTES CARROTS, POULTRY JUS	
LIBERTY DUCK CONFIT,	32
SAENG'S STRAWBERRIES, PINE NUTS, GRILLED BOK CHOY, AVOCADO	
BACON CHEESEBURGER,	25
WAGYU BEEF, AGED WHITE CHEDDAR, BRIOCHE BUN, FRENCH FRIES	
RABBIT BALLOTINE,	40
PROSCIUTTO, BUTTERED SPRING ONIONS AND MADEIRA JUS	
SLOW ROASTED SHORT RIB,	44
CREAMED ENGLISH PEAS, POTATO RÖSTI, RED WINE JUS	
ALMOND WOOD GRILLED FILET MIGNON,	60
WILD RAMPS, MOREL MUSHROOMS, POTATO GRATIN, BORDELAISE	