

RAW AND CHILLED

GULF OYSTERS WITH SAVORY ALMOND MILK, FIG LEAF, AND MEYER LEMON 15
SPRING PEAS WITH KOMBU AND GRAPEFRUIT, FLOUNDER SASHIMI AND FUMET 19
CRUDO OF LIGHTLY SMOKED TROUT, WINTER RADISH ASPIC, GARDEN CRESS 20

SMALL AND WARM

TOMATO TOAST 15
CREPE OF MUNG BEANS STUFFED WITH ALPINE CHEESE AND ONIONS, LAVENDER 16
SOURD PORK SAUSAGE WITH CHORIZO SPICES, GARDEN CUCUMBERS, LIME LEAF 16
SWEET, MELTED ONIONS IN BUTTERMILK, ROASTING HERBS, WARM BREADCRUMBS 16
ADD OSETRA CAVIAR +50
SFORMATO OF HOUSE-MADE RICOTTA WITH 'BLOOMSDALE' SPINACH, NUTMEG, AND EGG YOLK 18
TAGLIOLINI WARMED IN CULTURED BUTTER, SEASONED WITH GULF OYSTER LIQUOR, MIGNONETTE 26
BOILED DUMPLINGS STUFFED WITH GRASS-FED BEEF, PARMAGIANO-REGGIANO, RICOTTA, CELERY 28

LARGE

SMOKED, BRAISED HEARTY GREENS, RICH LIKKER AND BEANS, RADICCHIO ZUKE 20
ROAST CHICKEN LEG IN FRENCH CURRY, CRISPY POTATO 25
CHICKEN BREAST GLAZED IN COCONUT, WITH ANCHOVY-GARLIC-CHILI-GINGER 25
GULF SNAPPER, SOUPE AU PISTOU 36
ROASTED CAP OF BEEF, JUS ROTI, CHESTNUT MUSHROOMS, LEEK ASH 69

DESSERTS

FROZEN DARK CHOCOLATE MOUSSE, MUSHROOM, MAPLE 14
WARM BLUEBERRY BUTTERCAKE, COLD CREAM 15
PANNA COTTA WITH SEA SALT 12