

HORS D'OEUVRES

COLD RATATOUILLE WITH RED MISO MARINATED IN SOME GOOD OLIVE OIL 14

WARM BROTH OF HEIRLOOM PUMPKIN AND KOMBU, SEASONED WITH TOMATILLO, CHILIES, AND PORK FAT 7 PER PERSON

A FARM EGG WARMED IN ITS SHELL WITH LEMON SOUBISE, MUSHROOM LARDONS, EARL GREY AND A LITTLE CAVIAR 16 PER PERSON
OR HAVE IT WITH A LOT OF CAVIAR +40

PLATS DE MILIEU LIGHTER DISHES MEANT TO BE SHARED

A PLATTER OF TUNA SASHIMI, PICKLED GREEN CORIANDER, LIME, FISH LIQUEUR, AVOCADO 55

FRENCH CHEESE PANCAKE WITH SAUERKRAUT SOFRITO 24

CRISPY HERITAGE CHICKEN WINGS SEASONED WITH DRIED MUSHROOM AND TOMATO SKIN, THYME, CULTURED DAIRY 30

A CLAY POT OF CAROLINA GOLD RICE AND HERITAGE CHICKEN, VIN JAUNE AND CHICKEN SKIN GOLD 45

PLATS FORTS

'KOGINUT' SQUASH STUFFED WITH SPINACH OSHITASHI, PARMAGGIANO, 'MARCELLA' BEANS AND YUZU 22

ROAST SOUTHERN SQUAB WITH ROSEWATER, CUMIN, RASPBERRY 35

POACHED GULF RED SNAPPER WITH SEAWEED, VEGETABLE ALLUMETTES 34

TEXAS WAGYU BEEF RIBEYE FOR TWO, "SAUCE ROBERT" AND PICKLES 119

SIDES

LETTUCES LIGHTLY DRESSED IN A VINAIGRETTE 9

BOILED HEIRLOOM POTATOES WITH CULTURED BUTTER, ROASTED YEAST, DILL 9

DESSERTS

RED JELLO WITH A LITTLE SPICE AND LIME LEAF, VANILLA ICE CREAM 14

DARK CHOCOLATE TORTE, BITTER ALMOND, PEARS IN LIQUOR 15

A WEDGE OF 'MAD RIVER' BLUE CHEESE, WARM, TOASTED BREAD 15

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS.

A SERVICE CHARGE OF 22% IS ADDED TO ALL BILLS