



TASTING MENU

NOVEMBER 23RD, 2024

YELLOWTAIL HAMACHI TARTARE

Morren Orchard concord grape, matsutake, *Whispering Pines* salsify, Kaluga caviar

Domaine Glinavos "Paleokerisio," *Epirus, Greece* 2021

★ Laurent-Perrier Rosé, *Champagne, France* NV

DOPPIO AGNOLOTTI

Stack Farms suckling pig, *Uplands* Rush Creek Reserve, persimmon, parsnip granola

Woodenhead Pinot Noir, *Russian River Valley, California* 2020

★ Woodenhead Pinot Noir, *Buena Tierra Vineyard E Block, Russian River Valley, California* 2016

FLUKE

brown butter chestnut & oyster chowder, celery root, scarlet turnip, hazelnut

Domaine Séguinot-Bordet, *Chablis, France* 2023

★ Château Prieuré-Lichine Blanc, *Bordeaux, France* 2020

QUAIL

Squashington Farms Koginut squash, cranberry, ginger, bacon, smoked blue cheese

Monte Dall' Ora "Sausto," *Ripasso Superiore, Valpolicella Classico, Italy* 2019

★ Viña Sastre Reserva, *Ribera del Duero, Spain* 2018

NEW YORK STRIP, SON OF A BEACH FARM

Small Family Farm red cabbage, *Roots Down* Upstate Abundance potato,
Wonderstate coffee, maitake mushroom, fish sauce caramel

Faury Syrah "Les Hautes Ribaudes," *Saint-Joseph, France* 2023

★ Hamel Family Wines "Nuns Canyon Vineyard," *Sonoma County, California* 2018

DOOR CREEK ORCHARD KING DAVID APPLE CHEESECAKE

tart cherry granita, bourbon butterscotch, cinnamon cream,
dark chocolate, Hidden Rose crabapple

Owen Roe Gewürztraminer "The Parting Glass," *Yakima Valley, Washington* 2018

★ Lilac & Kracher Ice Wine, *Transylvania, Romania* 2023

MENU 175

★ RESERVE WINE PAIRING 150 | WINE PAIRING 85

CELLAR GEMS WINE PAIRING 225

EXECUTIVE CHEF TORY MILLER
CHEF DE CUISINE SCOTT GARTHWAITE
PASTRY CHEF KRISTINE MILLER

If you have a health-threatening food allergy, please advise us before ordering.

Consuming raw or under-cooked meats, poultry, seafood, cheeses, mushrooms, legumes, shellfish, aioli, mayo, coleslaw or eggs may increase the risk of food-borne illness, especially if you have medical conditions.