



## TASTING MENU

FEBRUARY 19TH, 2026

### HIRAMASA SASHIMI

Jerusalem artichoke, miso-cashew milk, fermented sweet peppers,  
*Harmony Valley* horseradish, yuzu ponzu, finger lime

Emilio Moro "El Zarzal," *Bierzo, Spain 2023*

★ Do Ferreira Albariño "Cepas Vellas," *Rias Baixas, Spain 2023*

### CARDAMOM-RICOTTA AGNOLOTTI

Meyer lemon, *Sartori* SarVecchio, hazelnut gremolata, mortadella  
Surrau Vermentino, *Sciala di Gallura Superiore, Sardinia, Italy 2022*

★ Lucien Crochet Sancerre, *Loire Valley, France 2023*

### HOKKAIDO SEA SCALLOP

*Driftless Organics* chioggia beets, Brussels sprouts, citrus fruits,  
ras el hanout Greek yogurt, pistachio chimichurri, red currant hot honey

Bernhard Ott Grüner Veltliner "Am Berg," *Wagram, Austria 2024*

★ Schloss Gobelsburg Grüner Veltliner, *Ried Steinsetz, Kamptal, Austria 2023*

### PINN-OAK RIDGE LAMB CHOP

*Whispering Pines* Murasaki sweet potato, *Marieke* gouda,  
*Snug Haven* spinach, smoked almond dukkah, pomegranate chermoula

Bruna Grimaldi "Scassa," *Barbera d'Alba Superiore, Piedmont, Italy 2022*

★ Round Pond Cabernet Sauvignon, *Napa Valley, California 2021*

### NEW YORK STRIP, SON OF A BEACH FARM

*Emmi Roth* Grand Cru pavé, parsnip confit, beef tallow popover, maitake mushroom,  
bone marrow-oxtail ragout, port wine soubise

Martínez Alesanco "Reserva," *Rioja, Spain 2017*

★ Muga "Prado Enea" Gran Reserva, *Rioja, Spain 2016*

### BROWN BUTTER CAKE

brandy sabayon, blood orange hibiscus curd, Meyer lemon, crème fraîche sorbet, Thai basil

Elio Perrone Moscato d'Asti "Sourgal," *Piedmont, Italy 2024*

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

### Menu 175

★ RESERVE WINE PAIRING 150 | WINE PAIRING 85

CELLAR GEMS WINE PAIRING 225\*

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EXECUTIVE CHEF TORY MILLER

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.



# À LA CARTE

## FIRST COURSE

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### JONAH CRAB 28

pink pineapple, *Crossroads Community Farm* celeriac, milk bread,  
Marie Rose sauce, vadouvan spiced XO chili crisp

### BRAISED SPANISH OCTOPUS 28

potato croquetas, shaved fennel, Manzanilla olives,  
preserved lemon Greek yogurt, harissa romesco sauce

### HUDSON VALLEY FOIE GRAS TORCHON 28

*Partially Drifted Farm* winter rhubarb, *Stack Farm* duck confit,  
pink peppercorn-*Hook's* 12 year cheddar biscuit, chicory salad, tamarind jus

### ROASTED RED & GOLD BEETS 26

Champagne mango, *Dreamfarm* chèvre, peanuts, charred wild onion nước chấm, mint

### CARDAMOM-RICOTTA AGNOLOTTI 28

Meyer lemon, *Sartori* SarVecchio, hazelnut gremolata, mortadella

## SECOND COURSE

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### LACINATO KALE & ALPINAGE RACLETTE CRESPELLE 48

*Burr Oak Gardens* fusion white beans, wild black trumpet mushroom, Madeira cream,  
*Carandale Farm* quince agrodolce, chanterelle mushroom conserva

### HOKKAIDO SEA SCALLOPS 56

*Driftless Organics* chioggia beets, Brussels sprouts, citrus fruits,  
ras el hanout Greek yogurt, pistachio chimichurri, red currant hot honey

### CALIFORNIA STURGEON 52

*Savannah Institute* crescent fingerling potatoes, bacon, Savoy cabbage,  
crème fraîche, Champagne-golden Kaluga caviar sauce

### PINN-OAK RIDGE LAMB RIBLOIN 58

stinging nettle-black truffle crépinette, wild mustard green pommes purée,  
*Don's Produce* sugar snap peas, Pinot Noir jus

### BEEF RIBEYE, SON OF A BEACH FARM 65

*Emmi Roth* Grand Cru pavé, parsnip confit, beef tallow popover, maitake mushroom,  
bone marrow-oxtail ragout, port wine soubise

## THIRD COURSE

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### WISCONSIN ARTISAN CHEESES 24

*Uplands* Pleasant Ridge Reserve | *Blakesville* St. Germain | *Bleu Mont Dairy* Bandaged Cheddar  
strawberry jam, pecan bread, candied pecans

### CHOCOLATE RUM CAKE 18

roasted pineapple ice cream, milk chocolate ganache, ginger Bavarian, salted macadamia

### DOUGHNUT 18

croissant doughnuts made to order, tossed in spiced sugar  
butterscotch budino, cardamom-rum ice cream, brûléed banana, dulce de leche, salted peanut

### CHÈVRE CHEESECAKE 18

Concord grape gelée, rosemary shortbread, tawny port cream, pear butter

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## WINE PAIRING 65

