

APPETIZERS

SALAD OF YOUNG LETTUCE spring vegetables, banyuls vinaigrette	14
JERUSALEM ARTICHOKE pear, yuzu, buttermilk	15
PINE SMOKED SCALLOP green strawberry, knotweed, miners lettuce	17
KING CRAB egg yolk, rye berry, nasturtium	25
FOIE GRAS pickled grape, yogurt, black walnut	23
TOASTED BARLEY CHAWANMUSHI uni, pickled shitake, crispy chicken skin	18
SPRING PEA TORTELLINI pumpernickel, ramp, buttermilk whey	16

ENTRÉES

BRASSICAS roasted, smoked, dried	25
WILD STURGEON beet, dill, horseradish	35
KING SALMON celtuce, chanterelles, brown butter dashi	38
ROASTED BREAST OF CHICKEN artichoke, black olive, wild broccoli rabe	28
BERKSHIRE PORK NECK razor clam, lardo, carolina gold grits	29
DRY AGED DUCK turnip, barley, hazelnut miso	37
NIMAN RANCH STRIP LOIN spinach, smoked potato, sauce a la georges	45

CHEF'S TASTING

Allow the Chef to prepare a menu for your table that captures the very best of what local farmers, fisherman, and artisans are cultivating at this exact moment.

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FIVE COURSE TASTING

BEEF TARTARE

dandelion pesto, fermented turnip, puffed tendon

SPRING PEAS

parmesan custard, iberico ham, mint

SKATE WING

fresh chick peas, curry, toasted coconut

BORDER SPRINGS FARM LAMB

morels, spring onion, garlic mustard

RHUBARB

matcha, white chocolate, toasted rice ice cream

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WINE PAIRINGS AVAILABLE

BAR MENU

TO SHARE

HALF DOZEN OYSTERS 17
standish, nasturtium mignonette

PINE SMOKED SCALLOP 17
green strawberry, knotweed, miners lettuce

DUCK TERRINE 16
pistachio, orange gastrique, endive marmalade

BACON AND EGGS per piece 4
crème fraîche, brioche, chive (hackleback caviar supplement 6)

FOIE GRAS 23
pickled grape, yogurt, black walnut

CHEESE
selection of one 7
selection of three 18
selection of five 26

MONTE ENEBRO
castilla de leon, spain, goat, p

PECORINO FOGLIE DE NOCE
emilia-romagna, italy, sheep, u /p

CHALLERHOCKER
kaserei tufertschwil, st. gallen, switzerland, cow, u /p

BRIE FERMIER
rambouillet, france, cow, p

SAPORE DEL PIAVE
veneto, italy, cow, u /p

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BORDER SPRINGS FARM LAMBURGER feta, red onion marmalade, crispy panisse	18