

TASTING MENU

Five Plates

Kampachi
Apricot, Oolong Tea, Berbere Spice

Scottish Halibut
Heart of Palm, Meyer Lemon, Banana

Foie Gras
Turnip, Tonka Bean, Tobacco

Venison
Chestnut, Brussels Sprouts, Ginger Snaps

Carrot
Pineapple Foam, Rum Raisin Cream Cheese

75

Eight Plates

Kampachi
Apricot, Oolong Tea, Berbere Spice

Scottish Halibut
Heart of Palm, Meyer Lemon, Banana

Clams
Celery Root, Passion Fruit, Sesame-Black Garlic

Gouda
Truffle, Artichoke, Apple

Foie Gras
Turnip, Tonka Bean, Tobacco

Sweetbreads
Bluefoot Mushroom, Pine Nuts, Parmesan

Venison
Chestnut, Brussels Sprouts, Ginger Snaps

Carrot
Pineapple Foam, Rum Raisin Cream Cheese

95

CHEESE SELECTION FROM AROUND THE WORLD

Three Cheeses - \$18 Additional / Six Cheeses - \$28 Additional

To provide the best possible dining experience, our Chef recommends that the entire table partake in our tasting menu.

Please Refrain From Cellular Use In The Dining Room, Thank you

02.2010