



Tasting Menu \$24

Asparagus Soup
Crisped Prosciutto, Roasted Garlic,
Citrus Zest

Foie Gras Tortellini
Melted Onions, English Pea Purée

Seared Pacific Escolar
Pineapple Gnocchi, Ricotta, Basil,
Pecan Emulsion

— or —

Pan Roasted Duck Breast
Thigh Confit Prerogi, Braised Red
Cabbage

Olive Oil Cake
Orange Marmalade, Chocolate,
Thyme

*Dietary Substitutions Only

Dinner

Soup — 7

Hawaiian Sashimi — 9
Pickled Radish,
Fennel Seed Lavash

Country Pork Terrine — 8
Pickled Green Apple Salad,
Vermouth Gelée, Fennel, Brioche

Amish Chicken — 16
Pan Roasted Breast, Truffled
Pecorino Risotto,
English Peas, Pickled Maitake

Cobia — 18
Seared Fillet, Sweet Potato Mash,
Pork Rilette, Aromatic Broth

Beef Tenderloin — 17
Seared Fillet, Seasoned Fries,
Smoked Tomato Butter

Beet Trio — 15
Quinoa, Aged Goat Cheese, Wilted
Spinach