

BOLETE

SUPPER CLUB

\$85 PER PERSON
TAX, ALCOHOL, AND GRATUITY NOT INCLUDED

Lee's Local Supper Club Crudite

Soup Sip

seasonal sip of soup to warm and welcome you!

Steak Tartare

truffled cauliflower puree, pickled mushrooms, soft poached quail egg, artichoke, Burgundian snails, truffle vinaigrette

Rustic Mushroom Tart

mustard greens salad, parsley and sunflower seed pesto, porcini puree, local cheese

Grilled Miso Marinated Black Cod

shellfish stew, Primordia Farm's nameko mushrooms, bok choy, baby carrot, mushroom marinated tofu

Braised Beef Short Ribs

tempura hen of the woods mushrooms, house made guanciale, potato gnocchi, Tuscan kale, roasted beets, crisp onions

The Perfect Bite of Cheese

Amy's Vintage "Pink Squirrel" Mousse Cake

CAVIAR AND OYSTER SUPPLEMENT

Caviar and Traditional Accompaniments:

Siberian Sturgeon

30g \$100

50g \$160

Ossetra Sturgeon

30g \$140

50g \$180

One Dozen East Beach Blonde Oysters \$36

roasted shiitake mignonette, crisp shiitake, scallion