

House Marinated Olives	5
Roasted Marrow Bones <i>served w/ cress salad & toasted brioche</i>	7
Truffle Custard <i>black truffles, porcinis, & arugula</i>	6
Caviar <i>blini, crème fraîche, & dill</i>	14
Burrata <i>pickled flageolet beans, braised leeks & sieved egg</i>	10
Crispy Cauliflower <i>muhammara, pepitas, & smoked salt</i>	9
Tartare * <i>beef tenderloin, duck yolk, dijon, pickled shallots, anchovy, capers, cornichons & ciabatta</i>	14
Charcuterie <i>braised beef tongue, duck à l'orange pâté, ciccioli, artichoke barigoul, cornichons, celery remoulade</i>	13
Cheese Board <i>an assortment of composed cheese pairings: Roquefort w/ pickled figs & port reduction Herbed goat cheese w/ orange marmalade & cress Manchego w/ tapenade & anchovy</i>	14
Cassoulet <i>tarbais, duck confit, pork belly, & crostini</i>	16
Madeleines & Kaffir Lime Tea	8

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

Chef: Nicholas Scott