



## FIRST

<b>GARDEN BEETS</b> pickled pearl onion, apple, sherry, candied pecans	14
<b>COUNTY LINE PETITE GREENS</b> green garlic caesar dressing, toma cheese, croutons	12
<b>DELTA ASPARAGUS</b> hen egg, prosciutto consomme, parmigiano tuile	14
<b>BEEF TARTARE</b> black garlic, house cured bresaola, asian pear	15
<b>SPANISH OCTOPUS</b> sicilian pistachio, medjool dates, spiced yogurt, fried naan	18
<b>PEA AGNOLOTTI</b> variation of pea, preserved meyer lemon	15
<b>FOIE GRAS GATEAU</b> sour cherry cake, riesling, pickled ramps	26
<b>7 DAY PASTRAMI</b> rye, marinated red cabbage, mustard seed, 1k island	16
<b>VEAL SWEETBREADS</b> black truffle celery root ravioli, maderia jus	18
<b>CHEESE BOARD</b> mustard, marmalade, lavash	26

## MAIN

<b>WILD MUSHROOM &amp; BITTER GREEN LASAGNA</b> smoked tallegio fonduta, rapini pesto, mushroom bechamel	24
<b>SQUID INK AND MEYER LEMON TAGLIATELLE</b> marin manilla clams, mussels, calamari, preserved meyer lemon	24
<b>ALASKAN HALIBUT</b> creamed and pickled ramps, sunchokes, roasted chicken jus	32
<b>WHITE MARBLE FARMS PORK CHOP</b> glazed peas and carrots, cipollini onions, whole grain mustard jus	32
<b>LIBERTY FARMS DUCK BREAST</b> pomegranate lacquer, ancient grain farroto	32
<b>BRAISED BEEF SHORTRIB</b> potato pave, baby turnips, spring greens, bordelaise	32

## SIDES

<b>BREAD PLATE</b> sicilian olive oil , marinated olives, marcona almonds	5
<b>LARATTE POTATOES</b> bacon, chives, veal glace	8
<b>MUSHROOM CONSERVA</b> shallots, thyme, sherry	10

Executive Chef, Dustin Falcon

\*Some items are cooked to order and may be served raw or under-cooked.  
Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs  
may increase the risk of food-borne illness.