appetizers

creamed **sweet potato** soup with chanterelles, pork skin,
orange, and pickled carrot greens   15.

salad of **endives** with crispy potatoes, basil, dijon,
pancetta, and poached egg   14.

soft-scrambled **farm eggs** with japanese barley, sweet potato,
caramelized shallot, and puntarelle   14.

steak tartare with rye berries, spicy radish, hazelnut,
oxalis, and lemon   17.

seared **bay scallops** with onion soubise, asian pear,
and roasted kabocha squash   17.

smoked **arctic char** with cucumber, mandarinquats,
urfa pepper cream, and lemon   15.

grilled **octopus** with parsnip, pomegranate, toasted garlic,
and herbs   18.

smoked **veal sweetbreads** with freekah salad, grapes,
kohlrabi, and juniper   17.

crispy **suckling pig** with celeriac risotto, granny smith apple,
hazelnut, and black truffle   18.

entrées

oat dumplings with charred broccoli, spicy date,
and peanut consommé   28.

poached **turbot** with turnips, pomelo, crispy chestnuts,
and brown butter   38.

wood-grilled **sturgeon** with roasted leeks, fingerling potatoes,
osetra caviar, pear, and ham hock jus   40.

roasted **sea bass** with dandelion greens, fennel bread,
bitter almond yogurt, and caramelized chicken jus   37.

aged **duck breast** with dried parsley root, brussels sprouts,
buttermilk, and mustard seeds   38.

schmaltz-poached **chicken breast** and **leg** with sunchoke,
soured carrot butter, and wild rice   36.

miso-cured **pork collar** with salsify, black trumpet mushrooms,
buckwheat, and grapefruit   38.

roasted **elk loin** with rutabaga, saffron-quince puree,
gruyère, and rye bread   41.

grilled **wagyu flatiron** with charred cabbage, crispy onion,
and roasted beef cream   38.

eight-course **chef's tasting menu**   120.