

Tasting Menu

January 8

tempura **whitefish** with nori aioli and pickled cauliflower

steak tartare with rye berries, spicy radish,
oxalis, and lemon

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

schmaltz-poached **chicken breast** and **thigh** with sunchoke,
soured carrot butter, and wild rice

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

roasted **elk loin** with rutabaga, saffron-quince purée,
gruyère, and rye bread

honeycrisp sherbet with dulcey and juniper snow

steamed **pumpkin cake** with toasted coconut ice cream,
toffee peanuts, and sage