



S I X T E E N

Beet Snacks

—

Ossetra Caviar | Native Potatoes | Haucatay

—

Matsutake Mushroom | Toro Tartare | Pine  
or  
King Crab | Winter Squash | Champagne Grape

—

Bison Carpaccio | Burgundy Amaranth | Shoyu  
or  
Sanshō | Brassica Tempura | Wasabi

—

Pork Jowl | Grano Arso | Seckel Pear  
or  
Porcini | Chestnut Pasta | Nepitella Mint

—

Young Halibut | Root Vegetables | Green Coriander  
or  
Wild Pheasant | Beet Terrine | Buckwheat

—

Almond | Pear | Olive Oil

—

Crème Fraîche | Carrot | Miso  
or  
Red Currant | Gianduja | Liquorice

\$175

Chef's Extended Menu | \$245

Wine Pairings  
Cru | \$150  
Premier | \$250  
Clos | \$750

Executive Chef | Nick Dostal  
Executive Pastry Chef | Evan Sheridan