

## first

### r o o t s

carrot tart, radish crudite, turnip consommé, beet salad

### c r a b

yuzu-fennel espuma, avocado, dashi butter, confit fennel

### o y s t e r \*

poached, charleston gold rice, champagne sabayon  
Optional Krug pairing \$65

### h i r a m e

sashimi, pink pearl apple, radish, shiso, japanese wasabi

## second

### e g g \*

62° egg, one oak grits, mushroom, iberico, shrimp  
\$20 truffle supplement

### s c a l l o p \*

gooseberry broth, shimeji, tapioca, chinese bbq

### l o b s t e r

crispy rice cake, sea buckthorn, sweet ahi dolce curry

### h a m a c h i \*

romanesco, kohlrabi, trout roe, sea beans, tamari

### f o i e g r a s

poached apple, puffed grains, maple, sherry, cornbread  
\$20 supplement

## entrées

### t u n a \*

croquette, caviar, baby onions, okra, walnuts, brown butter dashi

### f o w l

farm sweet potatoes, quince, kumquat, szechuan glaze

### e l k \*

coco rub, roasted pear, chestnut polenta, squash, white port

### b e e f \*

asian pear, scallion, cucumber kimchi, fried rice, galbi sauce  
\$85 supplement Japanese wagyu

### b r a s s i c a s

cauliflower, golden raisins, kohlrabi, napa cabbage, almond

## dessert

### a p p l e

honeycrisp, caramel gelee, pecan streusel, cinnamon ice cream

### p e r s i m m o n

coffee panna cotta, aged sherry, tapioca, fall spiced granita

### c h o c o l a t e

manjari sixty-four percent ganache, passionfruit, mango, sorbet

## first

### r o o t s

carrot tart, radish crudite, turnip consommé, beet salad

## second

### e g g \*

62° egg, one oak grits, mushroom espuma, spring ragout  
\$20 truffle supplement

### s u n c h o k e

velouté, truffle, sea urchin french toast, confit sunchokes

## entrée

### b r a s s i c a s

cauliflower, golden raisins, kohlrabi, napa cabbage, almond

## dessert

### a p p l e

honeycrisp, caramel gelee, pecan streusel, cinnamon ice cream