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CURED HEIRLOOM TOMATO

ROASTED WATERMELON, CURED OYSTER

BEET CURED HAMACHI

SASHIMI, TARTARE, BLUE POTATO CRISP

FOIE GRAS TORCHON

BLUEBERRY, GOOSEBERRY, POPCORN

SALADE EMERAUDE

AVOCADO, PISTACHIO, KIWI, MINT

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SWEET CORN

ROMANO, CHERRY, CACIO PEPE

POTATO FONDANT WITH PEACH

HAZELNUT VINAIGRETTE, POTATO VELOUTE, CAVIAR

THE CATCH

CHARRED SQUASH PURÉE, HERB SOUBISE

BLACK OLIVE, TOASTED PINE NUTS

SUNCHOKE AGNOLOTTI

JAMON IBERICO, RICOTTA, CHIVE

≡

WOODLAND MUSHROOMS

MOROMI SOY, SWEET POTATO, PEPITA

LOBSTER & NASTURTIUM

HEIRLOOM CORNMEAL PORRIDGE, TOMATO NAGE

SMOKED DUCK

BEETS, PICKLED GRAPES, BERRIES, PORT LACQUER

AMERICAN WAGYU STRIP LOIN

BLACK GARLIC, GREEN ASPARAGUS, SOUBISE

≡

FOUR FAT FOWL TRIPLE CRÈME

SEASONAL ACCOUTREMENTS

CHOCOLATE CREMEUX

MADAGASCAR VANILLA ICE CREAM, MAPLE, FIG

BLACK CURRANT & CONCORD GRAPE

GOAT CHEESE CHANTILLY, PISTACHIO, CHAMPAGNE

PEACH & RICOTTA

WHITE CHOCOLATE, RASPBERRY, ENGLISH TEA CAKE

THREE COURSE 155 / FOUR COURSE 185 / CHEF'S TASTING 245

CHEF CONNOR PEARL