



eggs on eggs on eggs 75*

market cucumbers and manila clams, horseradish crème fraiche

chilled lobster with frozen avocado and sungold tomatoes

sea bass and sweet corn, cooked in a duck consommé

artichoke filled agnolotti with shaved black truffles from australia 65 additional

grilled fairytale eggplant with squash blossoms and saffron

monkfish roasted on the bone, with sugar snap peas and charred lettuce

dry-aged duck with summer squash, green almonds and cherries

brandt farms beef with creamy chanterelles and chevre

key lime parfait with coconut and chiffon

cheesecake ice cream with strawberries and brown sugar

dark chocolate tart with blueberries and sunflower

fresh and matured cheese 20 additional

three courses 115

tasting menu 275

wine pairing 80/195

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness