

tasting menu

\$95

FIRST oyster

*buttermilk caviar + granny smith apple
pheasant paté
nicoise olive tapenade + shaved fennel
goat cheese mousse
truffle pearls + cucumber*

SECOND

*radicchio salad
confit orange + brown butter almonds*

THIRD

stuffed quail

bone marrow & leek stuffing + succotash

FOURTH

duck confit

*velouté creamed leeks + roasted carrot & parsnip
granny smith apple + apple tarragon dijon*

OR

crispy salmon

*smashed fingerling potatoes + roasted tomatoes
green pepper beurre blanc*

FIFTH

pumpkin pot de crème

bourbon whipped cream

wine pairing
mkt

*2% health & wellness applied to all tabs

*substitutions politely declined