



Chefs Tasting Menu 5 courses tailored to your preferences requires the participation of the entire table	89
Little Gem Salad parmesan, garlic, black pepper, persimmon	12
Squash burrata then and now, basil toast, olive	15
Black Eyed Pea Soup crisp leaves, aleppo pepper, cheddar	13
Cavatelli wild boar sugo, fennel, chiles	18
Pushed and Pulled Rabbit nasturtium, tart molasses, chicories	21
Monterey Squid Rings smoked eggplant panna cotta, hon shimeji, curry	23
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Black Cod mustard greens, chanterelles, potato, black garlic	31
Fareekah Porridge charred cabbage, hen of the woods, shredded palm	25
Basted Duck red beans, yogurt, blackened alliums	35
Whole Braised Goat spiced wild rice, kale, pomegranate relish	39
Roasted Venison king trumpet, pumpkin, watercress	36
94580 Elk Burger (21 count) crumpet, pastrami, fontina, tomato, pickles	21