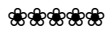


PRIX FIXE MENU



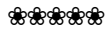
White sturgeon Reserve caviar
Smoked sturgeon galetta with leeks, brioche, crème fraiche
Course supplement \$40 ½ oz

Beets with goat cheese, candied hazelnuts, Brussels sprouts, and aged Balsamic vinegar

Venetian seafood salad of mackerel, pickled shrimp, calamari, trout roe, and finger lime

Marinated eel with salsa rossa, pinenuts, Sultana raisins, and puffed tapioca

Dry-aged squab breast, Sicilian almonds, pomegranate, and chicory salad

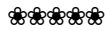


Nettle pasta with Tuscan bean ‘Ribollita’ and Olio Nuovo

Squid ink risotto, charred octopus, tomato soffritto, Calabrian chili, and Meyer lemon

Bufala ricotta and pumpkin gnudi with pancetta, chestnut, and Medjool date

Roasted potato-Fontina cappelletti, short rib sugo, broccoli, and Hen of the Woods



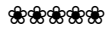
Seared Striped bass, lemon-scented potatoes, clams, mussels, and saffron

Grilled Bluefin tuna, shelling beans, green tomato broth, black olive, coastal greens

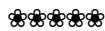
Sea scallops with cauliflower, blood orange, and Buddha’s hand

Liberty farms duck breast, Satsuma, Garnet yam, and roasted shallot

Willamette Valley lamb with parsnip-spice bread, Black trumpets, walnuts, and cocoa



An unusual selection of Italian cheeses presented tableside
Course supplement of \$10



Blood orange sorbet with mint, winter citrus, and chocolate-almond

Cheesecake semifreddo, carrot gelato, chocolate, and walnuts

Rum-soaked Baba with lemon Chantilly, and vanilla sugar

Bourbon-caramel semifreddo, Amaretti crust, chocolate, and caramel sauce

Caramélia chocolate mousse, Guanaja, ricotta, orange

Three courses \$105

Four courses \$130

Five courses \$150