

Menu

THREE COURSES

STARTERS

BURRATA, V

Aleppo, Sumac, Watercress, Chimichurri, Grilled Bread

* STEAK TARTARE, GF

Black Bean Aioli, Capers, Cornichons, Nori Rice Chips

MISO CAESAR, V

Little Gem Hearts, Pinenut Sesame Crumble,
Parmigiano Reggiano DOP, Pink Peppercorns

MAINS

* ARCTIC CHAR, GF

Confit Arctic Char, Roasted Fennel, Leeks, Finger Limes, Ginger Beurre Blanc

* CRISPY DUCK, GF

Confit Duck Leg, Tokyo Turnips, Scallion Salad, Pickled Kumquats

* BRAISED OXTAIL

Roasted Root Vegetables, Polenta, Salmoriglio

DESSERT

CHAI CRÈME CARAMEL, V

Salted Shortbread

MOUSSE À LA MOSS, GF

Whipped Crème Fraîche, Honeycomb, Chocolate Curls

ICE CREAM, GF

THREE SCOOPS

Choice of Honey Ginger, Miso Caramel, or Citrus Swirl

SORBET, GF

THREE SCOOPS

Choice of Honey Pear or Tequila-Infused Grapefruit

V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Before placing your order, inform your server if you or anyone in your party has a food allergy.

Babette