

5 Course Tasting Menu

*Steak Tartare

paddlefish caviar, beets, horseradish, crème
fraiche, spent grain cracker

Domaine Tissot 'Indigène' Crémant du Jura

NV Brut, FR



Consommé

beef liver mousse on toast

Le Brun Poiré Cidre



Butter Basted Steak

pommes paillason, rye miso ketchup

Agri Segretum Freghino Umbria Rosso, IT



Mustard Greens

xo sauce, preserved lemon,
cured egg yolk



Fromage Ice Cream

arope

Tallow Cake

fruit paste, vanilla buttercream,
pickled roses

Marchesi di Gresey 'la serra'

Moscato d'Asti

**Consuming, raw, undercooked, or unpasteurized foods
may increase foodborne illness risks.*