

2019

happy new year!

please choose one dish from each section

to start

new years vintner's plate—cheeses, meats and pickled vegetables
(for 2 —vegetarian version available)

dungeness crab, escarole, peter's citrus, jicama & burrata
endive, persimmon, pomegranate, purslane, pecorino, almonds & honey
kampachi crudo, caviar cream, meyer lemon & parsley pistou
focaccia: rabbit sausage, fromage blanc, cavalo nero & pistachios

and then

soft polenta, wild mushrooms, mascarpone & swiss chard
diver scallops, barbara's greens, sunchoke purée & curry
oven-roasted manila clams, sherry & green garlic
spanish fried chicken, romesco aioli & chile-cumin butter
potato gnocchi, parmesan cream, shelling beans, kabocha & pancetta

more good stuff

grilled carrots, sorrel risotto, ricotta salata & mustard breadcrumbs
black cod, caldo verde, rajas, linguica & portuguese cornbread
grilled salmon, blood oranges, watercress, béarnaise & fine herbs
harissa roasted lamb shoulder, saffron bulgur & sumac yogurt
pork chop, apple agrodolce, persimmon, mustard greens & hazelnuts
triple threat: farro, cavolo nero and broccoli with currants and pinenuts
roasted chicken "ode to zuni" - panzanella, fennel & green olives (for 2)
18oz. wagyu rib eye, black pepper aioli, cognac, fried yukons & rapini (for 2)
(\$48 supplement)

and finally...

three cheese plate with dried fruit & nuts
butterscotch pot de crème, fleur de sel & cashew cookies
pomegranate tart with lemon verbena cream, honey & lime crème fraîche
chocolate sable tart with sesame tuile & espresso ice cream

\$140 per person

exclusive of beverages, taxes & gratuity

\$50 supplemental wine pairing selected by caroline styne



a 3.5% charge is added to all checks to cover the cost of full health care benefits for our employees.
thank you for supporting a healthier & happier restaurant staff.
if you would like this charge removed, please let us know.