## APPETIZERS

#### MARKET OYSTERS

yuzu kosho granité, wakame seaweed 26

#### TARAMASALATA

cucumbers, pickled beets, dill, trout roe, wayfarer sourdough 19

#### BRUSSELS SPROUTS HUMMUS

tahini, granny smith apples, toasted hazelnut vinaigrette, wayfarer sourdough 16

#### JAMÓN IBÉRICO

green olive tapenade, confit garlic aioli, fino sherry 46

#### CRUDO

amberjack, oro blanco, cara orange, shaved fennel, charred avocado, burnt citrus oil 28

## JALAPEÑO CAESAR

romain hearts, bread crisps, lemon, anchovy, a pile of parmesan 24

#### ROASTED PEAR SALAD

burrata, castelfranco, endive, black pepper gastrique 23

#### GRASS FED BEEF TARTARE

remoulade, cornichons, cured yolk, house grilled rye bread 27

#### LAMB NECK TORTELLINI

en brodo, collard greens, ricotta salata 26

# MAINS

#### CAVATELLI

oyster mushrooms, pine nuts, preserved lemons, fiore de sardo, porcini cream 35

## ROASTED HEIRLOOM CHICKEN

sofrito wild rice, grilled hen of the woods mushrooms, swiss chard, jus de viande 43

## DRY AGED BRANZINO

salt roasted rutabaga, bloomsdale spinach velouté, sunflower seeds golden raisin gremolata 46

#### ORA KING SALMON

apple celery root purée, black truffle vinaigrette, pickled apples, micro celery 45

## KLINGEMAN FAMILY FARMS PORK LOIN

pork cheek cabbage dumpling, tomatillo fennel relish, fennel pollen 58

## VEAL MILANESE

chickories, salsify, mustard seed, quince, buttermilk 79

## STEAK AU POIVRE

australian wagyu, duck fat fries, sauce au poivre 65 PARADISKÁ RIBEYE(SERVES 1-2)

28 day dry aged prime rib chop, leak soubise, marble potatoes, salsa verde 123

# SIDES

# SPROUTING CAULIFLOWER

# AGED CHARLESTON GOLD RICE PILAF

creamy coconut, lime, sumac, dill 17

# FINGERLING POTATOES

smashed with crème fraîche, scallion vinaigrette, crispy skins, potato espuma 17

# CHEF'S MENU \$105 / PERSON

entire party must participate