

NOVEMBER

2025

NAKED
VEGETABLES*
garden herb pesto
— 12 —

HOOKS CHEDDAR
RILLETTE
preserved ramps,
pistachio, pickled
delicata squash
— 12 FOR 3 PIECES —

DUCK LIVER
MOUSSE
smoked dates,
marbled rye, nutmeg,
bourbon molasses
— 16 —

CRISPY POTATO*
bacon cream,
mimolette cheese
— 12 —

VICIA FOCACCIA
with Rolling Lawns Butter
— 8 —
with koginut squash, balsamic,
fig leaf, brown butter
— 14 —

CURED KANPACHI
SASHIMI
dill, green apple,
kohlrabi, buttermilk
— 24 —

BABY LETTUCES*
king trumpet
mushrooms, pumpkin
seeds, shiitakes,
Piave Vecchio
— 16 —

RED BEET SALAD*
pears, oat granola,
pecans, chicories,
crème fraîche mousse
— 16 —

PARMESAN
CUSTARD
celery root, chives,
black truffle
vinaigrette
— 1 PIECE FOR 8 —

LET US COOK FOR YOU

3 COURSES
SERVED
FAMILY-STYLE

\$85
PER PERSON*

WINE PAIRING

\$30
PER PERSON

ELEVATED PAIRING

\$50
PER PERSON

*MENU REQUIRES
PARTICIPATION OF
THE ENTIRE PARTY
AND IS OFFERED FOR
GUESTS WITH NO
RESTRICTIONS

FRIED RICE*
fall vegetables,
onion molasses,
mushroom xo,
chili crisp
— 22 —

GNOCCHETTI*
Spanish octopus,
nduja, toasted
breadcrumbs,
parsley
— 28 —

RIGATONI
braised beef, swiss chard,
fontina cheese fondue
— 26 —

BBQ PORK CHOP
black garlic, leek aioli, crispy onion
rings, carrot barbecue sauce
— 40 —

BUTTONWOOD FARM CHICKEN
grilled breast, confit thigh,
Rancho Gordo beans, Calabrian chili,
brown butter caper jus
— 38 —

MISO GLAZED SNAPPER
matsutake mushrooms, daikon, ginger,
clam beurre blanc
— 38 —

GRILLED HISPI CABBAGE*
apple cider, tahini, crispy farro, chili oil
— 26 —

COFFEE SEMIFREDDO
hazelnut, parsnip mousse,
dark chocolate
— 14 —

CREPE CREME BRULEE
diplomat creme, spiced apples,
caramel, sweet milk ice cream
— 14 —

SEASONAL SORBET*
— 5 PER SCOOP —

* can be modified to be vegan

Please note all checks receive an automatic 20% gratuity that
is equitably shared amongst our service and kitchen team.

Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food-borne illness.