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MARKET VEGETABLES  
VARIATIONS, THOUSAND ISLAND  
19

TUNA  
CHARRED EGGPLANT, KOHLRABI,  
JAPAN GIM  
20

EGG  
CHICKEN WING, POTATO,  
ARTICHOKE BARIGOULE  
22

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TORTELLI  
SWISS CHARD, GOLDEN RAISIN,  
PINE NUTS, TARENDAISE  
26

BUCATINI  
BLACK GARLIC, DUNGENESS CRAB,  
MAITAKE, CHILI  
38

RIGATONI  
BUTTERNUT SQUASH, FENNEL SAUSAGE,  
BLACK TRUMPETS, SAGE  
26

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BROCCOLI  
SMOKED GOUDA, BEANS, MUSTARDS  
30

HALIBUT  
PUMPKIN, BRUSSELS SPROUT,  
BROWN BUTTER HOLLANDAISE  
34

SHORT RIB  
HICKORY, ROOT VEGETABLES,  
ASIAN PEAR  
34

FALL PASTA TASTING MENU 85  
CHEF'S GRAND TASTING MENU 145

EXECUTIVE CHEF CHRISTOPHER CIPOLLONE  
PROPRIETOR SIMON KIM