



HAPPY ANNIVERSARY

1ST

CHANTERELLE GAZPACHO

Cucumber/Apple/Kohlrabi

🍷 Sylvaner, Abbazia Di Novacella, Alto Adige, IT, 2011

🍷 Kasumi Tsuru, Kimoto Extra Dry, Hyogo Prefecture, JPN

SCALLOP CARPACCIO

Grapefruit/Tobiko/Goat's Milk

🍷 Godello, Guimaro, Blanco, Ribeira Sacra, ESP, 2015

🍷 Cap Corse Mattei, Quinquina, Corsica, FR

Fourteen Dollars/ 🍷 Eleven Dollars/ 🍷 Eight Dollars

2ND

TUNA BELLY

Crispy Beef Tendon/Black Sesame Bearnaise

🍷 Cab Franc, Southold Farm + Cellar, North Fork Long Island, NY, 2015

🍷 Beginner's Luck: Aguardiente de Cana/Orange/Lemon/Clove/Bitters

CAVIAR & PANCAKES

1oz ea. Israeli Osetra/Golden White Sturgeon/Smoked Steelhead

Blue Corn Blinis/Latkes/Okonomiyaki

🍷 Fortana, Mariotti, "Set e Mez," IGT Emilia, IT, NV

🍷 Aquavit, Linie, Hagan, NO

Two Hundred & Fifty Dollars/ 🍷 Seven Dollars/ 🍷 Eight Dollars

serves 2 - 4 people

3RD

RAZOR CLAMS

Baby Rutabaga/Chicken Skin

🍷 Melon de Bourgogne, "NoLem", Complemen'terre, Loire, FR, NV

🍷 Sotol, Flor Del Desierto, Chihuahua, MX

ROASTED FOIE GRAS

Rhubarb/Stawberry/Red Celery/Hazelnut

🍷 Rosé of Pinot Noir, Teutonic Wine Company, Willamette, OR, 2017

🍷 Vergano Chinato, Americano, Piedmont, IT

Thirty Dollars/ 🍷 Fifteen Dollars/ 🍷 Twelve Dollars

4TH

LAMB LOIN

Black Olive/Cru di Capra/Pea Greens

🍷 Garnacha, Bodega Marañones, Madrid, ESP, 2013

🍷 Cider "Sidre Tendre," Eric Bordelet, Normandy, FR

5TH

BEETS

Blackberries/Dark Chocolate/Granola

🍷 Tannat, Vineda de los Vientos, Alcyone, Canelones, Uruguay, NV

🍷 Yaa-hool!: PX Sherry, Creme de Cacao, Cream, Bitters



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SALSIFY

Goat Yogurt/Grapefruit/Pistachio

🍷 Godello, Guimaro, Blanco, Ribeira Sacra, ESP, 2015

🍷 Cap Corse Mattei, Quinquina, Corsica, FR

Fourteen Dollars/ 🍷 Eleven Dollars/ 🍷 Eight Dollars

2ND

BEET TARTARE

Riso Nero/Smoked Miso/Beet Bearnaise

🍷 Cab Franc, Southold Farm + Cellar, North Fork Long Island, NY 2015

🍷 Beginner's Luck: Aguardiente de Cana/Orange/Lemon/Clove/Bitters

3RD

BABY RUTABAGA

Trumpet Mushroom

🍷 Melon de Bourgogne, "NoLem", Complemen'terre, Loire, FR, NV

🍷 Sotol, Flor Del Desierto, Chihuahua, MX

4TH

CAULIFLOWER

Curried Raisins/Pickled Barley

🍷 Garnacha, Bodega Marañones, Madrid, ESP, 2013

🍷 Cider, "Sidre Tendre", Eric Bordelet, Normandy, FR

5TH

BEETS

Blackberries/Dark Chocolate/Granola

🍷 Tannat, Vineda de los Vientos, Alcyone, Canelones, Uruguay, NV

🍷 Yaa-hoo!: PX Sherry, Creme de Cacao, Cream, Bitters

Tasting Menu: \$65, w/pairings \$110