

### **APPETIZER**

### **Soft Shell Crab**

Rosé Tempura | Avocado | Charred Spring Onion Salsa Verde

## **Grilled White Asparagus**

Quail Egg | Sauce Gribiche | Paddlefish Roe

## **ENTRÉE**

#### **Poulet Grand Mère**

Reisling Braised Chicken | Herb Spätzle | Farm Turnips

#### **Seared Salmon**

Artichoke Barigoule | Fennel | Saffron Cream

### **DESSERT**

# **Yogurt & Citrus**

Yogurt Pound Cake | Mandaquat Marmalade | Matcha Mousse

#### Bittersweet chocolate flan

Orange Cream | Olio Verde | Sea Salt | Crispy Rice Clusters

# 3-Course Menu \$65

#### No Substitutions Please

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

For parties of eight or more, a twenty percent gratuity will be applied to your bill.