

## confections

canelé de bordeaux	4
smoked chocolate ice cream cone	5
apple fennel sorbet, baked apples, buckwheat feuilletine	9
olive & sinclair chocolate gelato, passion fruit- white chocolate, cocoa nib caramel	11
burnt basque cheesecake	11
tipico single origin espresso (café pulcal, guatemala)	
double shot	5
americano	5
latte or cappuccino	7
*decaf available	
kilogram tea	
earl grey	4
green tea with jasmine & peach	
chamomile with rosehip & spearmint	
herbal lemongrass & hibiscus	



## snacks

roast chicken potato chips	7
add bibby's caramelized onion dip	10
cold buttered crab toast, grapefruit, fennel	
	4.50/pc
bacon rilette, crispy brioche, wild apple, mimolette	
	4/pc
vadouvan pickled mussels	
	6
hakurei turnip, roast foie gras butter, concord grape mustard	
	10
shaved kohlrabi, pickled potato butter	
	9
winter squash arancini, za'atar, goat's milk yogurt	
	12
caviar service	
california sturgeon	85/oz
salmon roe	32/oz
served with warm johnny cake, maple butter, watermelon radish	
small plates	
squash toast, squash blossom ricotta, garden herbs, pepitas	14
hokkaido sea scallop, beef bacon, cracked rice, coffee-parmesan	
	22
parsley root soup, brown butter chestnut, duck confit, quince & armagnac	
	16
french onion soup, braised oxtail, gruyère, our baguette	
	18
pasta	
lemon pepper mafalde, always something ham, chicories, baba ghanoush	29
large plates	
cassoulet of white beans, toulouse sausage, duck confit	36
grilled swordfish au poivre, winter squash, chili yuzu, riz sauvage	
	44
dry-aged beef coulotte "bourguignon," cremini mushroom, beef bacon, pommes dauphine	
	48
lamb tenderloin, freekeh, smoked carrots, salsa verde	
	47
dry-aged rohan duck breast, sunchokes, quince harissa, sauce albufera	
	52