



february 14, 2012

“when love is not madness, it is not love.”
–pedro calderon de la barca

first course

(choice of)

parsnip chestnut soup

white truffle oil

kusshi oysters*

meyer lemon- basil shaved ice

torchon of foie gras*

black truffle crumble, braised pears

bibb lettuce

pomegranate, fennel, blood orange, mahon cheese, mustard vinaigrette

entree course

(choice of)

seared scallops*

scallion pancakes, carrot tarragon vinaigrette, cilantro

anderson ranch lamb rack*

chickpeas, dates, almonds + raisins, harissa, olive, moroccan flavors

dakota new york strip + braised short rib*

potato puree, french beans, crispy kale, jus

foragers' risotto

wild mushrooms, cippolini, black truffles, parmesan, pine nuts, sage

dessert course

(choice of)

dark chocolate 'budino' pudding cake

mascarpone, candied orange, olive oil, sea salt

lemon chevre cheesecake

candied kumquats, pomegranate molasses

ginger cake

green tea ice cream, sesame crisp

chefs Dylan Giordan + Rakesh Kondaiya

sixty dollars per person

a 20% gratuity will be added to parties of 6 or more

* notice: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness