

The Immigrant Chef's Tasting Menu 195

+105 village pairings · +185 1^{er} cru pairings

Diver Scallop Crudo – buttermilk · dill · leaves · flowers

Whitewater Mussel Chowder – peruvian potato · sunchoke · bacon · plankton

Bull's Blood Beet + Goat Cheese Agnolotti – cultured butter · sake aged trout roe · sauce of toasted yeast

Pheasant Boudin Blanc Bouchons - chanterelle mushroom · sauce vin jaune

New York State Squab – caramelized valencia orange lacquer · heirloom pumpkin forest spice · spruce oil · pistachio gomasio

Wisconsin Cheese Plate – pleasant ridge · black sheep truffle · aged cheddar

A Trip to Thailand Coconut Sorbet - spicy mango · thai basil · puffed rice · lime

Whatchamacallit - peanut butter · chocolate · caramel · puffed rice

Five Course Tasting Menu 165

+75 beverage pairings

Course 1

Diver Scallop Crudo – buttermilk · dill · leaves · flowers

Musquée de Provence - pumpkin · cranberry · iberico ham · sunflower shoots · seeds

Bluefin Tuna Belly – spicy green peanut oil · cherry blossom shoyu · tenasku · flowers **+15**

Course 2

Dama Bianca – mountain rose apples · fennel · celery · blue cheese

Whitewater Mussel Chowder – peruvian potato · sunchoke · bacon · plankton

Pheasant Boudin Blanc Bouchons - chanterelle mushroom · sauce vin jaune

Course 3

Squid Ink Tagliatelle – broth of grilled squid + oyster · ossetra caviar **+70**

Bull's Blood Beet + Goat Cheese Agnolotti – cultured butter · sake aged trout roe · sauce of toasted yeast

Blue Hubbard Squash Braised in Fig Leaves – wild plum umeboshi · red vein sorrel

Course 4

New York State Squab – caramelized valencia orange lacquer · heirloom pumpkin forest spice · spruce oil · pistachio gomasio

Iberico Pork – arrowhead cabbage · red wine apple butter · nettle spatzel · cider emulsion

Wild Turbo Roasted Over Coals – holland leeks · mussels · sterling caviar · vermouth

Kagoshima Karouge Wagyu Beef – fermented + pickled vegetables · black walnut miso **+70**

Dessert

Whatchamacallit - peanut butter · chocolate · caramel · puffed rice

A Trip to Thailand Coconut Sorbet - spicy mango · thai basil · puffed rice · lime

Red Apple – caramelized apple · candied hazelnut · caramel sauce

Sweet Potato Gelato - brown sugar granola · smoked maple granita

Wisconsin Cheese Plate – pleasant ridge · black sheep truffle · aged cheddar

There is a risk of food borne illness when eating foods of animal origin, raw or undercooked.