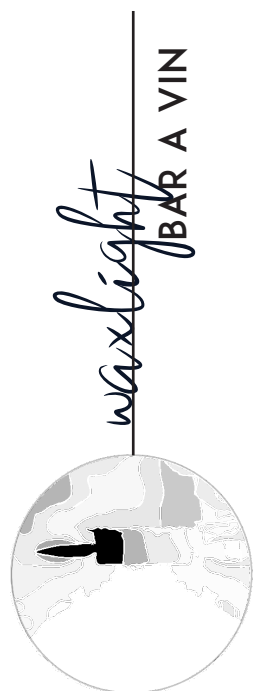


confections

canelé de bordeaux	4
“spaghetti parm” ice cream cone	5
burnt basque cheesecake	8
olive & sinclair chocolate mousse, sorbet, & black sesame caramel	8
koji ice cream, buckwheat, cranberry & roasted white chocolate	9
tipico single origin espresso (jose nery castellanos, honduras)	4
with steamed milk	6
kilogram tea, black/green/decaf herbal	4



snacks

roast chicken potato chips	5
add bibby's warm kale & jerusalem artichoke dip	9
pickled mussels, mutsu apple, celery root, jalapeno	1.75/pc
pickled stormy bay oysters, green blueberry & shallot	4/pc
oil cured spanish anchovy, tomato, fennel, our pernod	4/pc
cocoa cured bresaola, parmesan	6
poultry liver mousse, quince mustard, smoked cheddar cheese-it	8
cheesy arborio arancini with a caesar-ish dip	8/3pc

plates, ascending in size

loz pacific white sturgeon caviar, sauerkraut chips, rye pancake, red onion, crème fraîche	75
lox cured in juniper branch, whipped crème fraîche, unripe blueberry, rye flatbread	11
champagne braised escargot vol au vent with black garlic & hazelnut	14
oles beet salad with hazelnut, sumac, & yogurt	10
mushroom bisque, bacon rilette, black garlic	11
french omelette with koji butter, parmesan, périgord truffle	23
clam chowder... in a bread bowl	13
tartiflette with lamb bacon, potato, caramelized onion, reblochon style cheese	14
red wine & rabbit risotto with green olive & lavender	13 / 22
monte cristo-ish, smoked turkey, date mustard, gruyère mornay, périgord black truffle	25
gnocchetti, mangalitsa ham, black pepper, parmesan	19
faroe island salmon "au vin" style, with bacon cured mushrooms, emmer wheat knefla, red wine jus	28
braised beef shank, caramelized celery root	25
miso cured tuna, green tomato, blood orange, bamboo rice	30
grilled pork collar, mustard spaetzle, embered mutsu apple	26

champagne of the day

Marie Weiss, Brut, Pinot Noir Blend, Champagne, France NV 18/gls

coravin list

Luis Perez, la Escribana, Palomino Fino, Jerez, Spain 2018	15/gls
Sortevera, Listan Blanco Blend, Canary Islands, Spain 2018	18/gls
Marcel Lapierre, Gamay, Morgon, Beaujolais, 2019	20/gls
Red Tail Ridge, Rebel With a Cause, Blaufrankisch Blend, Seneca Lake, NYS 2016	25/gls