

Bounty & Grain

Corn Soup 10
Nasturtium Ice Cream, Pumpkinseed Oil

Beet Salad 11
Caramelized Labne, Black Currant, Pecans

Heirloom Tomatoes 13
Corn Flan, Tomato Dashi, Burrata Puree

Meat

Braised Chicken Cannelloni 13
Charred Cipolini, Bacon, Kale, Red Wine Jus

Beef Tartar 15
Crispy Cheddar, Broccoli, Cured Beef

Foie Gras Duo 17
Apples, Mochi Donuts, Long Peppercorn

Fish

Cured Kingfish 14
HonsHEMEJIS, Miso Brown Butter

Spanish Octopus 14
Patatas Bravas, Celery, Mint Salsa Verde

Maine Lobster 18
Sweet Corn, Papaya, Red Curry Broth

Pre-Theatre

First Course
Soup, Baby Greens, or Heirloom Tomato Salad

Entree
Flat Iron Steak, Chicken, or Pot au Feu

Dessert
Ice Creams, Elderflower Parfait, or Sorbets

3 Courses / 36



Share Center (or not)

Wild Mushroom Custard 18
Matsutake Mushroom, Kale, Garlic, Bonito

Agnolotti Dal Plin 22
Chanterelles, Charred Cipolline, Sage

Cauliflower Shawarma 22
Eggplant, Golden Raisin, Green Harissa

Root Vegetable Pot au Feu 23
Butternut Squash, Sunchoke, Brown Butter

Green Circle Chicken 25
Green Farro, Pine Nuts, Orange, Cauliflower

Duck Breast 32
Foie Gras, Walnut Mostarda, Sour Cherry

Beef Duo 34
Ribeye & Short Rib, Black Garlic, Truffle

Suckling Pig 28
Plum Jam, Pepper Piperade, Char Sui Jus

Lobster Bucatini 28
Maine Lobster, N'duja XO Sauce

Sword Fish 27
Artichokes, Sea Beans, Oyster Emulsion

Maryland Crab Cakes 34
Green Curry Quinoa, Shishito Peppers

Diver Scallops 30
Popcorn, Chanterelles, Blueberry Kosho

Carrot Funnel Cake 9
Stracchino Cheese, Carrot, Kumquat

Duck Confit Steam Buns 9
Cherry puree, Butternut Squash

Bone Marrow 14
Parsnip, Shortrib, Preserved Lemon

Oysters M/P
Wild Ginger Shrub, Urfa Chilies