

# Tasting Menu

## Lobster Cavatelli

*Bouillabaisse Mornay, Sourdough  
Crumbs, Smoked Trout Roe*

## Joyce Farms Duck Breast

*Massaman Curry, Potatoes  
Pickled Pearl Onion*

## Elk Loin

*Duck Fat Fondant Potatoes  
Broccolini, Wild Mushrooms  
Truffle Demi-glace*

## Wassil Tiramisu

*House Lady Fingers, Apple Cider  
Mousse, Cranberry Apple Compote  
Vanilla Panna Cotta*

# Tasting Menu 125

To ensure the desired experience, we politely decline  
substitutions on the tasting menu.  
Thank you for your understanding

Chef Diane Davidson

A 20% service charge added to all parties of five or more.  
\*Consuming raw or undercooked meats, poultry, seafood, or  
shellfish may increase risk of food borne illness.

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