

Cara

SELECT ANY THREE DISHES

FROM THE FARMER AND FORAGER

Perigord Black Truffles

4 grams \$65 supplement added to any dish

Winter Root Vegetable

cocoa, truffle, fromage blanc

Roasted Rhode Island Mushrooms

slow cooked duck egg, flavors of pear, miso, brown butter

FROM THE OCEANS

Ruby Spotted Snapper

celeriac, winter citrus, puffed grains

New Zealand Kingfish

spiced daikon, lime, caramelized peanut condiment

Georges Bank Scallops

coral pasta, crustacean emulsion, cauliflowers

Rhode Island Black Bass

confit potato, brassicas, caviar, cured horseradish

FROM THE HUNTER AND RANCHER

Slow Roasted Dry-Aged Duck

apple, kohlrabi, sweet & spicy citron condiment

Akaushi Wagyu Rib Steak

confit beef tongue, beets, red wine braised endives

\$35 supplemental charge

CONFISERIE

Meyer Lemon Beignet

rosehill heirloom wildflower honey, almond

Valrhona Chocolate

beet, ganache, tangerine

Petite Macadamia Gâteau

flavors of grapefruit campari

