

# T R U<sup>®</sup>

PRIX FIXE 158

Chef Anthony Martin

red ace beet, granny smith mousse


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butternut squash soup, brown butter, truffle cream

or

aromatic mussel velouté, green curry

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 diver scallop, lily bulb, yuzu koshu sauce

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wild mushroom, skate wing, young chervil

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spiced cervena venison, celery root, baked pear, cocoa jus

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jidori chicken, farro, sunflower sprouts

or



wheatberry, crisp garlic root, micro scallion

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ruby grapefruit, fennel consommé, aged balsamic

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mango + lemongrass + ginger, carolina gold rice, honey

or

dulce de leche, banana, dark chocolate

abbreviated menu 125 | excludes courses indicated by 

please alert your server if you have any dietary restrictions due to a food allergy or intolerance

please note that the consumption of undercooked seafood and meats may increase the risk of food borne illness