

T R U[®]

PRIX FIXE 158

Chef Anthony Martin

red ace beet, granny smith mousse

butternut squash soup, brown butter, truffle cream

or

aromatic mussel velouté, green curry

 vidalia onion tart, périgord black winter truffle

scottish salmon, fingerling potato, oxalis

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

jidori chicken, farro, sunflower sprouts

or

 wheatberry, wild garlic root, micro scallion

ruby grapefruit, fennel consommé

young coconut tapioca, passion fruit, yogurt sorbet, marcona almond

or

alba white truffle, chestnut, acacia honey

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