FIRST COURSE
CHESTNUT SOUP
apples, pancetta, puffed wild rice  18

GRILLED OCTOPUS
sunchokes, romesco, frisée  24

BEEF CARPACCIO
pickled beech mushrooms, charred scallions, arugula, pecorino  22

KOHLRABI & GREEN APPLE SALAD
grapes, hazelnut dukkah, sunflower sprouts, mint  18

KAMPACHI CRUDO
citrus, avocado, yuzu kosho, shiso  24

BRADLEY’S CAESAR SALAD
whole leaf romaine, parmesan croutons  16

MAIN COURSE
BUTTERNUT SQUASH & BLACK TRUFFLE PAVÉ
sauce forestiere, arugula  32

PAN-SEARED DAY BOAT SCALLOPS
smoked onion purée, brussels sprouts, chanterelles  45

PAN-SEARED RED SNAPPER
braised baby vegetables, ginger, coconut milk  44

BACON-WRAPPED PORK TENDERLOIN
apples, dandelion “persillade”, salsify  42

BRAISED LAMB SHANK
herbed farro, almonds, cilantro  45

SPIT-ROASTED PRIME RIB
horseradish crème fraîche, potato purée  58

DESSERT
GINGERBREAD BEIGNETS
cinnamon sugar, eggnog ice cream  14

APPLE HAND PIE
apple cider-honey reduction, vanilla bean ice cream  12

VALRHONA CHOCOLATE CHEESECAKE
chocolate sauce, cherry sorbet  13