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**seared squid**

ginger foam, pickled myoga  
roasted brussel sprouts

**dawn trumpet mushroom  
& lobster fritters**

corn purée

**salt roasted sweet potato**

apple cider, lemon balm  
black walnut mustard

**dry aged duck breast\***

buckwheat 'heidensterz'  
autumn olive

**warm magness pear**

frangipane, brioche

**\$80**

pairing \$45

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+++ extra +++

**1 oz. royal belgian caviar\* \$90**

blini, crème fraiche, chives

**3 oz. seared foie gras\* \$30**

roasted delicata squash  
black cherry jam

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**rice porridge\***

tidal flavors

**lobster**

in a small pan...

**hay braised potato**

caramelized whey, horseradish  
pickled spruce needles

**wilted matsutake**

cabbage

**partridge leg filled tortellini**

sauce made from its liver & heart

**veal cheek**

bitter greens

**watermelon radishes**

**smothered by some hooligan\***

fermented husk cherries

**toasted rye porridge**

chestnut caramel, quince

**\$110**

pairing \$60

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\* Consuming raw or undercooked  
meats, poultry, seafood, shellfish or eggs may  
increase your risk of foodborne illness.

Before placing your order, please inform your server  
in anyone in your party has a food allergy.

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SAMPLE MENU