

5

.....

turnip

cultured butter, apple jam

celery root

smoked egg yolk, black truffle

mackerel*

squid ink, endive, orange

venison*

rutagaba mash

almond

brown butter, egg foam

\$80

pairing \$50

.....

+++ **extra** +++

3 oz. seared foie gras* \$35

black garlic profiterole
winter savory anglaise

.....

8

.....

latke

salmon roe*

squid

daikon cake

sunchoke

duck pastrami relish

beet

oxtail, malt oil

liver & onions

lamb*

grapefruit, pea green purée

blood orange

cherry soufflé

cardamom marshmallow

\$110

pairing \$65

.....

* 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 if anyone in your party has a food allergy.

SAMPLE MENU

asta