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turnip

cultured butter, apple jam

chanterelle

porridge

monkfish

green tomato chow chow

beef cheek

squash purée, watercress

apple cake

cheddar

\$80

pairing \$50

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+++ **extras** +++

1oz royal belgian caviar* \$98

scrambled eggs, potato chips

3 oz. seared foie gras* \$35

purple cabbage, calaminth

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8

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squid

stink horn mushrooms, daikon

coffee roasted sunchoke

coffee kombucha

matsutake

pine glaze

beef (heart) & broccoli

black garlic, wild quince

beet

chocolate, sorrel

red legged partridge*

grains and seeds

dutch farmstead cheese*

preserved lemon foam

parsnip

burned chocolate

\$110

pairing \$65

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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.

SAMPLE MENU

asta