

spruce

FIRST COURSE

ROUGE D'ÉTAMPES PUMPKIN SOUP
BLACK TRUFFLE MOUSSELINE, PEPITA CRUMBLE

HEIRLOOM TOMATOES AND IGNALAT BURRATA
12-YEAR AGED BALSAMIC VINEGAR, TENBRINK FARMS OLIVE OIL, BASIL

YELLOW PEACH AND NECTARINE SALAD
GOAT CHEESE PANNA COTTA, POPPED SORGHUM

CALAMANSI-CURED PACIFIC HALIBUT
GRILLED AND PICKLED MELON, HAAS AVOCADO, FRESNO CHILI

SWEETBREAD SALADE LYONNAISE
SOFT-POACHED FARM EGG, BALSAMIC-BROWN BUTTER VINAIGRETTE

WHITE TRUFFLE FROM ALBA, ITALY
HOUSE-MADE TAGLIARINI, BEURRE MONTÉ, GRANA PADANO
\$50 SUPPLEMENT

CAVIAR SERVICE

KALUGA \$110 GOLDEN OSETRA \$160 PERLITA \$180
SOFT SCRAMBLED EGG, CRÈME FRAÎCHE, TOASTED BRIOCHE, BLINI

ENTRÉE

GOLDEN POTATO GNOCCHI

CHANTERELLE MUSHROOMS, GLAZED BABY LEEKS, PINE NUTS

PAN-ROASTED HOKKAIDO SCALLOPS

FRENCH LENTILS, WARM CHERRY TOMATO VINAIGRETTE, MEYER LEMON NAGE

MOROCCAN-SPICED CHICKEN

ANSON MILLS BLUE BARLEY, SWEET CARROTS, TURMERIC-SPICED DATES

HONEY-ROASTED 38 NORTH DUCK BREAST

TOKYO TURNIPS, APPLE CONFIT, SAUCE CIVET

BINCHÖTAN-GRILLED WAGYU BAVETTE STEAK

POMMES PONT NEUF, BROCCOLI DI CICCIO, SAUCE BORDELAISE

BUTTER-POACHED MAINE LOBSTER

CHERRY TOMATOES, BRASSICAS, SAUCE AMÉRICAINNE

\$25 SUPPLEMENT

DESSERT

BEIGNETS

CHOCOLATE SAUCE, CRÈME ANGLAISE

MASCARPONE CHEESECAKE

RED WINE-POACHED FIGS, CITRUS CRISP

CHOCOLATE DEVIL'S FOOD CAKE

TOASTED MARSHMALLOW, CARAMEL SAUCE

\$80 PER PERSON

IN LIEU OF A GRATUITY, A 20% SERVICE FEE WILL BE ADDED TO ALL PURCHASES. 100% OF THIS SERVICE FEE IS USED TO SUPPORT LIVING WAGES AND HEALTH INSURANCE FOR ALL EMPLOYEES. THANK YOU FOR YOUR SUPPORT.