

AU COURANT

· REGIONAL KITCHEN ·

À LA CARTE

half dozen oysters* pickled ramp mignonette	23
'brandade' smoked white fish, potato, remoulade	5
torchon goat cheese, ramp, mushroom duxelles	5
chovy's egg* asparagus, parmigiano, ramp	5
greens radish, rhubarb, milk vinaigrette	13
beets quince, marcona almond, bleu cheese	15
tuna crudo lemon, chili, caper	17
wagyu carpaccio* smoked garlic, parmigiano, beef fat chip	19
tagliatelle bolognese, basil, parmigiano	19
cavatelli asparagus, ramp, mushroom	19
risotto spring pea, fava bean, speck	19
mezzaluna bacon, kale, caramelized onion	19
chicken carrot, asparagus, kimchi	33
trout spinach, bok choy, lemon	35
pork chop fava bean, ramp, spätzle	35
beef duet pommes purée, arugula, curry jus	37

We work very hard to source the absolute best, local, sustainable product we can.

If you would like more information, don't hesitate to ask.

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

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WEEK OF: 5.9

half dozen oysters with pickled ramp mignonette +23

chovy's egg

asparagus, parmigiano, ramp

incontro charcuterie

rhubarb, dijonnaise, cracker

pappardelle

mushroom, leek, pea

petrale sole

pistachio, hollandaise, gremolata

beef duet

pommes purée, arugula, curry jus

carrot cake

pea sherbet, mint gel, brown butter

six course chef's tasting menu 75

wine pairing 45