

DEVOUR TASTING MENU

per table only

AMUSE BOUCHE*

NV Domaine Rolet Crémant du Jura, Jura, FR

Res: NV Champagne Michel Mailliard "Cuvée Gregory", Champagne, FR

BAJA KANPACHI*

radish, arctic char roe, yuzu kosho aioli, ponzu

2023 Raúl Pérez Albariño "A Cruz das Ánimas", Rías Baixas, ES

Res: 2023 Zarate Albariño "El Palomar", Rías Baixas, ES

HOKKAIDO SCALLOP*

black trumpet mushroom, pork belly, celery root, dashi emulsion

2023 Matthiasson Chardonnay "Linda Vista Vineyard", Napa Valley, CA

Res: 2022 Joseph Colin St. Aubin "Mes Sept Terroir", Burgundy, FR

BEET SALAD

hidden springs feta, chicory + herbs, walnut, honey vinaigrette

2023 Domaine des Marrans Fleurie "Les Marrans", Beaujolais, FR

Res: 2022 Sylvain Pataille Marsannay Rosé "Fleur de Pinot", Burgundy, FR

TAGLIATELLE

broccoli rabe pesto, calabrian chile, pecorino

2023 Selvapiana Chianti Rufina, Tuscany, IT

Res: 2020 Bibbiano Chianti Gran Selezione "Vigna Del Capannino", Tuscany, IT

FREEDOM RUN FARM LAMB*

tahini yogurt, persimmon, cashew, urfa chile

2022 Domaine Santa Duc Vacqueyras "Les Aubes", Rhône Valley, FR

Res: 2016 François Villard Crozes-Hermitage Syrah "Les Malfondières", Rhône Valley, FR

RICOTTA DOUGHNUTS

bourbon maple glaze, candied bacon, maple cream, sea salt caramel ice cream

Villa Oeiras Vino de Carcavelos 15 anos, Oeiras, PT

115 per person | 185 with wine pairings | 265 with reserve pairings

THOMAS MELVIN
Executive Chef

JARED MAY
Wine Director

DEVOUR FOUR COURSE MENU

75 PER PERSON | 150 WITH SOMMELIER CURATED PAIRING

first

BAJA KANPACHI*

radish, arctic char roe, yuzu kosho aioli, ponzu

BEEF TARTARE*

caperberry, preserved lemon, quail egg yolk, pickled mustard seed, toasted baguette

HOKKAIDO SCALLOP*

black trumpet mushroom, pork belly, celery root, dashi emulsion

second

ROMANESCO

lacinato kale, pickled cauliflower, habanada chutney, walnut

BUTTERMILK FRIED CHICKEN

braised greens, timur pepper honey, pickled ramp aioli

BABY GREENS SALAD

charred broccolini, red onion, olive, pecorino romano, lemon breadcrumb, boquerones vinaigrette

third

BLACK ANGUS RIBEYE*

"robuchon" potato, brussel sprouts,, maitake mushroom, red wine demi

GREEN CIRCLE HERITAGE CHICKEN BALLOTINE

parmesan-herb gnocchi, brassicas, lemon chicken jus

TAGLIATELLE

broccoli rabe pesto, calabrian chile, pecorino

BERKSHIRE PORK CHOP

mustard-herb spaetzle, citrus roasted fennel, hedgehog mushroom, madeira jus

fourth

RICOTTA DOUGHNUTS

bourbon maple glaze, candied bacon, maple cream, sea salt caramel ice cream

CHOCOLATE CREMEUX

peanut-buttercream, cookie crust, peanut praline, gooseberry

STICKY DATE PUDDING

toasted coconut + pecan, chai semifreddo, rum caramel

*Consuming raw or undercooked food increases chance of foodborne illness.