



black truffle **CROSTINI**,
burrata cheese, titi's olive oil 18

bengali sweet potato **PAKORA**,
yogurt-truffle dip 9

farm fresh **DEVEILED EGGS**,
pickled onions, bacon 8

tempura **ASPARAGUS**,
taggiasca olive dip, meyer lemon 18

citrus **MARINATED OLIVES**,
harissa, thyme 7

black truffle **GRILLED CHEESE**,
fontina val d'aosta, pain de campagne 46

'the' **JAMÓN IBÉRICO DE BELLOTA**,
garlic croûton 21

herb roasted **ALMONDS**,
bay, sage, rosemary 7

TORC **TOASTY RÖSTI**,
ossetra caviar, meyer lemon 58

fiddler's green farm **LETTUCES**, silverado trail strawberries, jose's ranch dressing, fennel, wild pecans 16

farmer's market **SPRING VEGETABLE SALAD**, black garlic, burrata cheese, green almonds, boquerones 19

des landes **WHITE ASPARAGUS**, anson mills farro verde, prosciutto, sauce maltese 34

sonoma coast **WILD MUSHROOM SOUP**, green garlic, fines herbes, comté cheese panini 18

japanese **HAMACHI TARTARE**, yuzu, pixie mandarin, chile-miso, williamson farm avocado 23
with 10 grams of caspian sea ossetra caviar (+ supplement 45)



house-made **LUMACHE**, aged comté, béchamel sauce, parisian ham, black truffle 42

season's first **FAVA BEAN RISOTTO**, sonoma coast yellowfoot mushrooms, fava leaf, green garlic 34

hand-made **SPRING GREEN AGNOLOTTI**, star route farms artichoke, calçot, chanterelle mushrooms 37

house-made **RADIATORI**, pittman family farm spring chicken sugo, saffron, miso, sugar snap peas 33

maryland **SOFT-SHELL CRAB**, laratte potato, ramps, lemon-sansho brown butter 35



wild **STRIPED BASS**, iacopi farm peas & carrots, bass belly lardon, brûlée orange sauce 45

maine **DIVER SCALLOPS**, zuckerman's asparagus 'meli-melo', shiitake mushrooms, buddha's hand 49

acorn seekers **IBERICO PORK LAGARTO** 'char siu', jasmine rice, pea tendrils, ramps 43

akaushi **BEEF SHORT RIB**, star route farms artichoke, florence fennel, taggiasca olive, cocoa 49

prime dry-aged **NY STRIP** for 2, star route farms nantes carrots, spring greens, horseradish, red wine jus 119

Black Truffles from Périgord Vert, France.
5 grams shaved over any dish
of your choosing 22



zuckerman's **JUMBO ASPARAGUS**,
ramps, TORC XO 19

star route farms **LITTLE GEM WEDGE**,
verjus, radish, bread & butter pickles 12

connie green's **MUSHROOMS**,
king trumpet, oyster, beech, croûton 14

house-made **FRIES**, kennebec potato,
tomato syrup, 'kewpie' style mayo 13

della fattoria **BREADS**,
straus creamery sweet butter 9

creamy **COCONUT BASMATI RICE**,
pickled onions, coriander 12

season's first **MOREL MUSHROOMS**,
green garlic, liwa goat cheese, crostini 37