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| Homemade bread & compound butter   | 5  |
| Onion and cheddar dip, fried bread, cheese curds au gratin   | 8  |
| Confit leek terrine, sea kelp, smoked mussel and herb aigrette, scallop garum, verjus and buckwheat tile                             | 17 |
| Roasted squash butter tartlet, homemade granola, squash salad, fried kale  | 16 |
| Trout crudo, miso and grapefruit vinaigrette, grapefruit supremes, confit salsify, fresh savory, miso tile                           | 18 |
| Fried softshell crab in squid ink tempura batter, caramelized fennel purée, confit fennel, pickled fennel, dill emulsion             | 22 |
| Veal and smoked oyster tartare, tomato and paprika emulsion, pressed potatoes, browned tomato powder                                 | 23 |
| Burratini, carrot butter, carrot relish, carrot jelly, pickled carrots, marjoram   | 24 |
| Catch of the day, lettuce pie, vierge sauce, crème fraîche   | 29 |
| Roasted pork belly, veal stock and red berry lacquer, parsnip purée, fried parisian gnocchi, black garlic, armillaria, parsnip chips | 32 |
| Roasted Cornish chicken, sweet potato purée, pistacchio and cocoa nibe mole, roasted beets, pistacchio and cocoa nibs garnish        | 34 |
| Popcorn sweetbreads, braised veal tongue, tomato pesto, confit tomatoes, tomato coulis, fried spinach                                | 30 |
| Grand-maman Thérèse's blood pudding recipe   | 29 |

