

T R U e x p e r i e n c e 158

Chef Anthony Martin

🍷 pear + fennel | sorrel + buttermilk | red ace beet + lemon balm + raspberry

maine diver scallop + yuzu | foie gras + honeycrisp apple | beef + black truffle

🍷 lite sunchoke, trout roe, oxalis

langoustine scented with juniper, caramelized chestnuts, savoy cabbage

🍷 wagyu beef short rib in aromatics, spiced radish, umeboshi

🍷 eastern skate wing, apple + celery root, black truffle

🍷 cervena venison, black trumpet farro, gooseberry

artisanal cheese selection

🍷 passionate marshmallow

🍷 parsnip + honey, fig, port wine

chocolate in layers, sudachi

wine pairing 125

🍷 indicates courses in the abbreviated experience 115 / wine pairing 85

please alert your server if you have any dietary restrictions due to a food allergy or intolerance
please note that the consumption of undercooked seafood and meats may increase the risk of food borne illness