

signature and seasonal menu

wild big eye tuna sashimi (hawaii)
egg yolk emulsified with dashi, black truffle, crispy rice, cucumber

the ugly bunch
uni, goosduck, abalone and razor clam, smoked crème fraîche panna cotta

salt roasted spot prawns
rosemary, lemon, extra virgin olive oil

black truffles
risotto, pasta alla chitarra, soft scrambled eggs, raviolo all'uovo

wagyu beef A5 (kagoshima, japan)
yukon gold potato fondant, baby broccoli

crème fraîche, sablé breton
almond financier, chestnut jam, vanilla mousse

215/290 with wine pairing

should you be in the mood...

oysters on the half shell
naked cowboy (ny), kumamoto (wa) or shigoku (wa)
traditional mignonette, cocktail sauce consommé les 6 / 21

farm raised sustainable caviars
petrossian's royal oscietra caviar 180/30 grams 280/50 grams
alverta president caviar (sacramento, ca) 130/30 grams 245/50 grams

providence market menu

wild fluke (rhode island) *
rhubarb, burdock, green strawberries, sea palm kelp

santa barbara sea urchin
hiding beneath soft scrambled eggs
(add american caviar, \$20 supplement)

santa barbara spot prawns
spring greens, prawn jus, fennel

nancy's day boat scallop (maine) *
beets, spiced hazelnut, ras el hanout

wild striped bass (maryland)
turnip, jalapeno, puffed rice

liberty farms duck (sonoma county) *
colossal asparagus, almond, morels, miner's lettuce

or

kagoshima wagyu
broccoli purée, potatoes cooked in wagyu fat (3oz. \$50 supplemental)

or

wild john dory (new zealand)
black truffle, salsify, shimeji mushrooms

artisanal cheeses

lemon cloud
yogurt bavarois, oro blanco, raspberry, perilla

chocolate marquise *
chocolate sorbet, candied nibs, crème chantilly

four course providence market menu *

100/140 with wine pairing, per person

providence market menu

140/210 with wine pairing, per person

all menus are priced exclusive of tax, beverages, and gratuity

chef, michael cimarusti / chef de cuisine, tristan aitchison

sous chef, amy wolf / pastry chef, david rodriguez

sommelier, drew langley