

Endive , sunflower, buckwheat, honey, savory	8
Sea bream , plum, labneh, cucumber, juniper	12
Parsnip , 14 arpents cheese, apple, celeriac, kohlrabi	13
Turnip , surf clam, king mushroom, beurre blanc	14
Maitake , pop-corn, mussel, oxeye daisy, nasturtium	16
Venison , pickle, joi choi, horseradish	18
Snow crab , celery, turnip, oyster mushroom, miners lettuce	21
Beef gravlax , Elizabeth blue cheese, meringue, black walnut, shallot	22
Walleye , rye, beet root, spinach, camelina, wild fennel	25
Bison , carrot, black pear, garlic	27
Lamb , kale, pecan, cabbage, leek	30
Sweetbreads , onion, soubise, wild mustard, Louis d'Or cheese	32

Tasting menu **75**
Wine pairing **45**