

### CHEF'S TASTING MENU

#### AUSTRALIAN WAGYU BEEF TATAKI

*Marinated Yama Imo, Salted Kohlrabi, Navel Orange and Wilted Spinach Salad*

#### MUSQUÉE DE PROVENCE PUMPKIN TART

*Confit of Moulard Duck Foie Gras and Braised Pineapple Quince*

#### PAN SEARED MAINE DIVER SCALLOPS

*Roasted Artichoke Pudding and Burgundy Truffles*

#### CRISPY KANAGY FARMS SHOAT BELLY

*Apple Millefeuille, Leek Beurre Blanc and Smoked Steelhead Trout Roe*

#### PAN ROASTED ELYSIAN FIELDS FARM LAMB RIBEYE

*Sweet Potato, Parsnip, Braised Swiss Chard and Licorice Sauce*

A SELECTION OF ARTISANAL CHEESES FROM OUR TROLLEY

*(\$18 Supplement)*

#### CITYZEN PECAN PIE

*Toasted Pecan Gratin, Muscovado Sugar Ice Cream*

**Six Course Tasting Menu, One Hundred and Ten Dollars**

**Sommelier's Pairing, Eighty-Five Dollars**

### CHEF'S VEGETARIAN TASTING MENU

#### JERUSALEM ARTICHOKE SALAD

*Wilted Pepperpress, Toasted Oat Mousse, and Tangerine-Tamari Vinaigrette*

#### BABY FENNEL BOUILLABAISSE

*Sweet Peppers, Celery Branch and Saffron Broth*

#### RED BEET CHIBOUST

*Pickled Chioggia Beets, Sultana Raisins and Clove Vinaigrette*

#### ROASTED PATH VALLEY BABY CABBAGE

*Crispy Pommes Duchesse and Truffle Mouseline*

#### CASSAVA BOURGUIGNONNE

*Braised Cassava with Autumn Root Vegetables and Red Wine Sauce*

A SELECTION OF ARTISANAL CHEESES FROM OUR TROLLEY

*(\$18 Supplement)*

#### FAIRYTALE PUMPKIN SOUFFLÉ

*Pain d'Épices Ice Cream*

**Six Course Tasting Menu, Ninety Five Dollars**

**Sommelier's Pairing, Eighty-Five Dollars**

## APPETIZER

### WILD HARE CONSOMMÉ

*Truffle Crêpes, Poached Quail Egg, and Shredded Hare Confit*

### FRIED LITTLE NECK CLAM RISOTTO

*Celery Branch and Meyer Lemon Scented Veal Jus*

### HIRAMASA CEVICHE

*Bloody Mary Gelée, Marinated Avocado and Crispy Hominy*

### GRILLED HUNTSMAN RANCH QUAIL

*Celery Root Linguini, Poached Raisins, Baby Red Kale, and Turmeric Vinaigrette*

### KANAGY FARMS PIGS FOOT WRAPPED IN GREEN CABBAGE

*Smoked Pineapple Emulsion and Poached Moulard Duck Foie Gras  
(\$10 Supplement)*

## FISH

### POACHED FILET OF MAINE FLUKE

*Melted Belgian Endive, Ruby Red Grapefruit, and Niçoise Olive*

### ROULLE OF HOLLAND TURBOT

*Cauliflower Florettes, Sweet Garlic Sabayon and Italian Parsley*

### CRISPY SKIN FILLET OF STRIPED BASS

*Toasted Farro, Collard Greens, Ham Broth and Crispy Shoat Belly*

### SPICE ROASTED MAINE LOBSTER TAIL

*Celery Root Purée, Cucumber, and Sea Urchin Broth  
(\$15 Supplement)*

## MEAT

### BRAISED KANAGY FARM SHOAT SHOULDER

*with CityZen Scrapple, Melted Onion Swiss Chard Mousseline, and Carrot Salpicon*

### LAMB SHORTRIB POT AU FEU

*Pommes Boulangère, Scarlet Turnips, Baby Carrot, and Lamb Consommé*

### SHAEFFER RANCH VENISON LOIN

*Cranberry-Fennel Duxelles, Licorice Scented Cassava Cake, and Pickled Ginger and Fennel Pollen*

### HERB ROASTED SCOTTISH PARTRIDGE

*Melted Savoy Cabbage, Moulard Duck Foie Gras and Jus au Cognac  
(Serves Two)*

## CHEESE

### A SELECTION OF ARTISANAL CHEESES FROM OUR TROLLEY

*(\$18 Supplement)*

## DESSERT

### APPLE DEGUSTATION

*Gala Apple Génoise, Candied Honey Crisp Apple, Green Apple Carpaccio, and Apple Fennel Sorbet*

### CITYZEN POIRE BELLE HELENE

*Vanilla Bavarois, Walnut Sablé, Whipped Chocolate*

### VALRHONA CHOCOLATE AND COFFEE BRIOCHE

*Salted Caramel Ice Cream*

### CITYZEN SMORES

*Black Cocoa Marquise, Graham Cracker, and Toasted Marshmallow*

**Four Course Menu, Ninety Dollars**