

HOOGAN ET BEAUFORT

CHARRED FOCACCIA AND BUTTER 4

WARM OYSTER, APPLE, CIDER SABAYON (6 FOR 20) OR (12 FOR 38)

AMUSE-BOUCHE OF THE DAY MP

SUNCHOKE, MARINATED MUSTARD SEED, SORREL 14

MOZZARELLA FROM MACIOCIA'S FARM, CHERRY TOMATO, WILD GARLIC 17

RAW SCALLOP, VALENTINE RADISH, BEURRE BLANC, MARINATED DAÏKON, GRAPEFRUIT 17

BLANC DE GRIS OYSTER MUSHROOM, SMOKED ONION, CAPER, PARMESAN, SOURDOUGH BREAD 18

SWEETBREAD, PEAR, ENDIVE, PARSNIP 22

STROZZAPRETTI, BRAISED RABBIT, PANGRITATA, MUSTARD, OLIVE 18

CAVATELLI, BRAISED LAMB, PESTO, PINE NUT 19

LORIGHITTAS, DUNGENESS CRAB, CONSOMMÉ DE TOMATE, GORRIA, SORREL 24

TROUT FROM THE BOBINES FISH FARM, CELERIAC, GRENOBLOISE, OLIVE, SMOKED BREAD 27

SUCKLING PIG FROM THE BEAURIVAGE'S FARM, SQUASH, BLACK TRUMPET, CERIGNOLA OLIVE 30

ICELANDIC COD, BOK CHOY, KING ERYNGII, MONT-ROYAL PLUM 32

DUCK FROM LA CANARDIÈRE, CARROT, BELUGA LENTIL, WATERCRESS 32

TO SHARE

LAMB FROM LOCHETTE'S FARM, BURNT CARROT, BLANC DE GRIS OYSTER MUSHROOM, KALE 90

RIBSTEAK FROM PRINCE EDWARD ISLAND, RAVIOLI, MUSHROOM, GABRIELLE POTATO 120

