



“blt” consommé / bacon / tomato / kale

lamarca “luminore”, prosecco superiore ita

raw milk ice cream / micro salad / olive oil / black salt

crawfish dumpling / beech mushrooms / ramp puree / black vinegar

kamoizumi “happy bride” specialty sake

olive oil poached halibut / zucchini / squash blossom

patz and hall, chardonnay, sonoma coast ca

cucumber “risotto” / watercress / buttermilk / sorrel / caviar

spring lamb / parsnip / fava beans / peas / morels / asparagus / natural jus

ken wright cellars “guadalupe vineyard”, pinot noir, willamette valley or

buttermilk panna cotta / rhubarb strawberry gelée / brioche / berries / mint

dunham cellars, late harvest riesling, columbia valley wa

Robert Graham, Executive Chef

Bertie James, ARA/Table One Sous Chef

Jeff Bowden, Director of Food and Beverage Outlet Operations

menu and wine pairings are subject to change