



À LA CARTE MENU

APPETIZERS

SCALLOP

Apple gel, apple blossom, pine oil, watercress, seaweed foam | 16

LAMB TARTARE

Mustard ice cream, seeds, grains, confit onion, olive soil, sunflower shoots | 22

VEGETARIAN "TARTARE"

Mustard ice cream, seeds, grains, confit onion, olive soil, sunflower shoots | 18

PARSNIP SOUP

Shaved black truffle, sage oil | 12

ENTREES

MARINATED TOFU

Pickled mushroom, fennel, furikake, nori, seaweed pearls, scallion, miso vinaigrette, greens | 24

ELK

Black truffle presse, pea purée, smoked corn gel, mint chimichurri | 55

BOAR

Carrot purée, blackberry powder, currant gel, confit radish, cacao demi | 48

MOCK FOWL

Black truffle presse, pea purée, smoked corn gel, mint chimichurri | 38

LOBSTER (LIMITED AVAILABILITY)

Rice 'stones', crispy wakame, hijiki, herb and pickled vegetable salad, fish sauce vinaigrette | 54

DESSERT

PÂTISSERIE DU JOUR

Pastry Chef's creation of the day | 15

CHAMOMILE PANNA COTTA

Sable crumb, bee pollen, preparations of flowers | 15

ROASTED FIG

Honey orange yogurt, financier, roasted fig, raspberry gastrique | 14

"SMOKED MANHATTAN"

DONUTS

Brioche, marinated cherries, whiskey caramel | 15

COCKTAILS

VIOLET VIBRANCE

Amorette Signature Cocktail | Hangar One Rosé Vodka, Violette Liqueur, Pressed Lemon Juice | 14

BLACK SMOKED MANHATTAN

Jim Beam Black Extra-aged Bourbon Whiskey, Pedro Ximénez Sherry, Dry Vermouth, Angostura Bitters, Mezcal Mist | 15

ENVOIOUS SPARKLE

Chartreuse Liqueur, Pressed Lime Juice, Cucumber, Sparkling Wine | 14

IRISH FOG

Drumshanbo Gunpowder Irish Gin, Earl Grey Tea, Almond Milk, Local Honey, Lavender | 14

CHILI CAFÉ

Elijah Craig Small Batch Bourbon, Espresso, Ancho Reyes Chili Liqueur, Dalgona Coffee Spume | 14

JALISCO OLD FASHIONED

Casamigos Reposado Tequila, Del Maguey Vida Mezcal, Agave, Grapefruit Bitters | 16

CACHAÇA BEET FIZZ

Leblon Cachaça, The Bitter Truth Golden Falernum, Pressed Citrus, Beet Juice, Egg White | 13

DRAFT BEER

BLOOD ORANGE IPA

21st. Amendment Brewery, CA | 7% ABV | 6

IPA

Stone Brewing, CA | 6.3% ABV | 7

WHITE WHEAT

Allagash Brewing Company, ME | 5.2% ABV | 6

LAGER

Brooklyn Brewery, NY | 5.2% ABV | 6

UNFILTERED CIDER

Downeast Cider House, MA | 5.1% ABV | 6

GRANDE RESERVE DARK

Chimay Brewery, Belgium | 9% ABV | 10

SEASONAL TAP

Tröegs Independent Brewing, Hershey, PA | MKP

SEASONAL TAP

Dogfish Head Brewery, DE | MKP

executive chef
Andrew Brosten

executive pastry chef
Logan Mansell

sommelier
Thierry Lesparre