

THE  
FF  
FOUNDRY

## STARTER

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Parker House Rolls	12
<i>herb flowers and basil seeds, house cultured butter</i>	
Fluke Crudo	22
<i>white nectarine aguachile, shaved onion, fig leaf oil</i>	
Kaluga Caviar	65
<i>toasted brioche, confit egg yolk, smoked bluefish sabayon</i>	
Heirloom Tomato Tartlet	18
<i>heirloom cherry tomatoes, summer herbs, straciatella</i>	
Grilled Peach	17
<i>coppa, elderflower, aleppo, mostarda, marcona almond</i>	
Melon Gazpacho	17
<i>shaved heirloom melons, lemon verbena, shiso, hazlenut oil</i>	
Torchon of Foie Gras	27
<i>summer berries, 25 year balsamico, pistachio crumble</i>	
Sweet Corn Cappelletti	32
<i>brown butter crumb, parmesan emulsion, australian winter truffle</i>	
Spaccatelli Nero	26
<i>calamari, nduja, lemon confit, garlic breadcrumb</i>	

## ENTREE

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Olive Oil Poached Cod Cheeks	41
<i>fennel, saffron potato, espellette, sauce bouillabaise, rouille</i>	
Striped Bass	38
<i>summer bean minestrone, smoked tomato butter</i>	
Dry Aged Rohan Duck	42
<i>hakurei turnip, blackberries, anisse hyssop</i>	
Amish Hen	37
<i>chanterelles, corn-leek ragu, lovage oil</i>	
A5 Wagyu Ribeye	135
<i>charred eggplant-miso puree, grilled scallion, confit tomato</i>	
Suckling Pig	40
<i>cherries, roasted shallot, dandelion</i>	
Summer Squash	32
<i>roasted heirloom squash, zucchini-basil veloute, pine nut condimento, stuffed blossom</i>	
Sourdough Spaghetti	36
<i>maine crab, blistered sungold tomato sugo, calabrian chile butter, santa barbara uni</i>	

## CHEF TASTING MENU

<i>a six course tour of our cuisine</i>	149
<i>beverage pairing</i>	85
<i>full table partisipation required</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness  
Before placing your order, notify your server of any allergies in your party.

We take caution to minimize the risk of cross contamination, however, we cannot guarantee that any of our products are safe to consume for people with specific allergies.

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