
THE
FOUNDRY

STARTER

Parker House Rolls 12
buttermilk, chive blossom, house cultured butter

Sweet Shrimp Crudo 22
green apple, horseradish, buttermilk, dill

Kaluga Caviar 65
brioche, confit egg yolk, smoked bluefish sabayon

Foie Gras Torchon 27
mission fig, port, frisee, mustard vinaigrette, brioche

Charred Radicchio 24
concord grape, brown butter walnuts,
cabot clothbound cheddar

Smoked Badger Flame Beets 19
stracciatella, amalfi anchovies, marjoram

Beef Tartare 23
brioche, egg yolk, black garlic aioli, sunchoke crumble

Rabbit Agnolotti 25
chicken jus, 24 month parmigiano reggiano

Barchette 24
sungold amatriciana, pecorino

ENTREE

Halibut 41
royal red shrimp, cherry tomato, fig leaf blanquette, summer squash, sauce americaine

Hake 38
leek fondue, potato, smoked mussel

Dry Aged Rohan Duck 42
juniper smoke kissed, charred caraflex cabbage, pickled pear

Venison Saddle 48
red wine braised endive, hazelnuts, coffee sabayon

A5 Wagyu Ribeye 135
new potato, taleggio fonduta, pickled mustard seed, spigarello

Charcoal Grilled Fioretto Cauliflower 28
hazelnut, romesco, pecorino crotonese

Cavatelli Verde 36
clams, garlic, anchovy, calabrian chili, lemon

CHEF TASTING MENU

a six course tour of our cuisine *149*
beverage pairing *85*

full table participation required

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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