

THE  
FF  
FOUNDRY

## STARTER

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|                                                                    |    |
|--------------------------------------------------------------------|----|
| Parker House Rolls                                                 | 12 |
| <i>buttermilk, chive blossom, house cultured butter</i>            |    |
| Hamachi Crudo                                                      | 22 |
| <i>pattypan squash, cucumber, aguachile, anisse hyssop</i>         |    |
| Kaluga Caviar                                                      | 65 |
| <i>toasted brioche, confit egg yolk, smoked bluefish sabayon</i>   |    |
| Foie Gras Custard                                                  | 27 |
| <i>summer berries, aged balsamico, lemon verbena</i>               |    |
| Heirloom Melons                                                    | 24 |
| <i>prosciutto XO, ajo blanco, herb oil</i>                         |    |
| Smoked Badger Flame Beets                                          | 19 |
| <i>stracciatella, amalfi anchovies, marjoram</i>                   |    |
| Beef Tartare                                                       | 23 |
| <i>brioche, egg yolk, black garlic aioli, sunchoke crumble</i>     |    |
| Sweet Corn Caramelle                                               | 32 |
| <i>chanterelles, australian black winter truffle, brown butter</i> |    |
| Barchette                                                          | 24 |
| <i>sungold amatriciana, pecorino</i>                               |    |

## ENTREE

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|                                                                                              |     |
|----------------------------------------------------------------------------------------------|-----|
| Pan Seared Halibut                                                                           | 41  |
| <i>poached shrimp, fig leaf blanquette, cherry tomato, pattypan squash, sauce américaine</i> |     |
| Striped Bass                                                                                 | 38  |
| <i>braised romano beans, horseradish, shaved fennel, smoked trout roe</i>                    |     |
| Dry Aged Rohan Duck                                                                          | 42  |
| <i>celtuce, black currant jam, foie gras-hazelnut ganache</i>                                |     |
| A5 Wagyu Ribeye                                                                              | 135 |
| <i>new potato, taleggio fonduta, pickled mustard seed, spigarello</i>                        |     |
| Rabbit                                                                                       | 44  |
| <i>lardo wrapped saddle, stuffed morel, asparagus, sauce vin jaune</i>                       |     |
| Charcoal Grilled Fioretto Cauliflower                                                        | 28  |
| <i>hazelnut, romesco, pecorino crotonese</i>                                                 |     |
| Cavatelli Verde                                                                              | 36  |
| <i>clams, garlic, anchovy, calabrian chili, lemon</i>                                        |     |

### CHEF TASTING MENU

|                                          |     |
|------------------------------------------|-----|
| <i>a six course tour of our cuisine</i>  | 149 |
| <i>beverage pairing</i>                  | 85  |
| <i>full table participation 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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