

THE
F
FOUNDRY

STARTER

Parker House Rolls	12
<i>herb flowers, basil seeds, house cultured butter</i>	
Hamachi Crudo	22
<i>celery, sorrel, green apple</i>	
Kaluga Caviar	65
<i>toasted brioche, confit egg yolk, smoked bluefish sabayon</i>	
Foie Gras Torchon	27
<i>black mission fig, five spice, warm brioche</i>	
Bitter Greens	17
<i>poached pear, mimolette, walnut crumble, onion caramel vinagrette</i>	
Smoked Beets	19
<i>stracciatella, amalfi anchovies, marjoram</i>	
Carrot Veloute	17
<i>coconut milk, red curry, cilantro, peanut</i>	
Duck Cappelletti	26
<i>vincotto, duck skin crumble</i>	
Potato Gnocchi	24
<i>squash crema, walnut pesto, ricotta salata, fried sage</i>	

ENTREE

Skate Wing	41
<i>red cabbage, pear, mustard jus,</i>	
Mackerel	38
<i>thompson grape, lardo, smoked yogurt</i>	
Dry Aged Rohan Duck	42
<i>beet, huckleberry, port jus</i>	
Quail	37
<i>parsnip, armagnac prunes, spiced jus</i>	
A5 Wagyu Ribeye	135
<i>roasted daikon, black garlic bordelaise, hen of the woods</i>	
Iberico Pork Chop	40
<i>cider, smoked maple, caramelized apple, treviso</i>	
Caraflex Cabbage	32
<i>celeriac, hazelnut, bagna cauda</i>	
Sourdough Casarecce	36
<i>porcini sugo, parmesano reggiano</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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