

THE
FF
FOUNDRY

STARTER

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| 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

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| Skate Wing | 41 |
| <i>red cabbage, pear, mustard jus,</i> | |
| Mackerel | 38 |
| <i>thompcord 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, parmigiano reggiano</i> | |

CHEF TASTING MENU

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| <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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