

THE  
  
FOUNDRY

## STARTER

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Parker House Rolls	12
<i>buttermilk, chive blossom, house cultured butter</i>	
Hamachi Crudo	22
<i>pistachio, satsuma mandarin, thai basil</i>	
Kaluga Caviar	65
<i>toasted brioche, confit egg yolk, smoked bluefish sabayon</i>	
Foie Gras Terrine	27
<i>duck rilette, beef tongue, endive marmalade, grains of paradise, brioche</i>	
Spring Greens	17
<i>young lettuces, spring onion, shaved radish, spruce tip vinaigrette</i>	
Smoked Badger Flame Beets	19
<i>stracciatella, amalfi anchovies, marjoram</i>	
Carrot Veloute	17
<i>coconut milk, red curry, cilantro, peanut</i>	
Spring Garlic Cappelletti	23
<i>preserved lemon, pistachio, lardo, calabrian chili oil</i>	
Potato Gnocchi	24
<i>english peas, sugar snap peas, whey, herb oil</i>	

## ENTREE

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Halibut <i>sunchokes, morel, black winter truffle mariniere</i>	41
Mackerel <i>baby artichokes, barigoule veloute</i>	38
Dry Aged Rohan Duck <i>rhubarb, fennel, kinome</i>	42
A5 Wagyu Ribeye <i>new potato, taleggio fonduta, pickled mustard seed, spigarello</i>	135
Rabbit <i>lardo wrapped saddle, stuffed morel, asparagus, sauce vin jaune</i>	44
Charcoal Grilled White Asparagus <i>green almond barigoule, toasted marcona almond</i>	32
Sourdough Spaghetti <i>guanciaie, ramp butter, egg yolk</i>	36

### 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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