

THE

FOUNDRY

STARTER

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| Rye Parker House Rolls | 12 |
| <i>thyme, caraway, house cultured butter</i> | |
| Hamachi Crudo | 22 |
| <i>pistachio crema, 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 marlemade, grains of paradise, brioche</i> | |
| Bitter Greens | 17 |
| <i>poached pear, mimolette, walnut crumble, onion caramel vinagirette</i> | |
| Smoked Badger Flame Beets | 19 |
| <i>stracciatella, amalfi anchovies, marjoram</i> | |
| Carrot Veloute | 17 |
| <i>coconut milk, red curry, cilantro, peanut</i> | |
| Veal Cheek Cappelletti | 26 |
| <i>sauce perigueux, parmesan emulsion</i> | |
| Potato Gnocchi | 24 |
| <i>squash crema, walnut pesto, ricotta salata, fried sage</i> | |

ENTREE

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| Halibut <i>sunchokes, black trumpet mushroom, black winter truffle mariniere</i> | 41 |
| Mackerel <i>thompcord grape, lardo, smoked yogurt</i> | 38 |
| Dry Aged Rohan Duck <i>beet, huckleberry, port jus</i> | 42 |
| A5 Wagyu Ribeye <i>spinach, king trumpet mushroom, sauce au poivre</i> | 135 |
| Elysian Fields Lamb <i>roasted saddle and braised neck, puntarelle, bagna cauda</i> | 44 |
| Charcoal Grilled Heirloom Carrots <i>ricotta mousse, carrot-top pesto, golden raisin agro-dolce</i> | 32 |
| Sourdough Casarecce <i>porcini sugo, parmigiano reggiano</i> | 36 |

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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