

THE  
  
FOUNDRY

## STARTER

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|   |    |
|---|----|
| Parker House Rolls  | 12 |
| <i>caraway and thyme, house cultured butter</i>                                   |    |
| Bay Scallop Crudo   | 22 |
| <i>buttermilk, dill, green apple</i>  |    |
| Kaluga Caviar   | 65 |
| <i>cauliflower panna cotta, yuzu geleé, fried brioche croutons,</i>               |    |
| Crispy Caesar Salad   | 16 |
| <i>roman chicory, toasted garlic breadcrumbs, parmigiano reggiano</i>             |    |
| Seacoast Mushrooms  | 18 |
| <i>miso butter, pickled kombu, bric dough</i>                                     |    |
| Roasted Cauliflower   | 16 |
| <i>whipped tahini, preserved lemon, harissa</i>                                   |    |
| Torchon of Foie Gras  | 27 |
| <i>poached pear, maple-cider, walnut crumble</i>                                  |    |
| Swiss Raclette Fondue   | 19 |
| <i>roasted red cabbage, crispy brussels sprouts, pickled mustard, rye crumble</i> |    |
| Sunchoke Agnolotti  | 24 |
| <i>brown butter, winter truffle sauce</i>   |    |
| Handkerchief Pasta  | 23 |
| <i>braised rabbit, chestnut milk, porcini, aged pecorino</i>                      |    |

## ENTREE

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|   |    |
|---|----|
| Pan Roasted Atlantic Cod  | 38 |
| <i>brandade ravioli, leeks, poached mussels, billi-bi sauce</i>                   |    |
| Butter Poached Maine Lobster  | 45 |
| <i>fennel, orange, citrus-uni sabayon</i>   |    |
| Oven Seared Rohan Duck Breast   | 39 |
| <i>black mission fig, cipollini onion, spiced jus</i>                             |    |
| Charcoal Grilled American Wagyu Sirloin   | 65 |
| <i>salted daikon noodles, pickled beech mushroom, miso-ginger broth, scallion</i> |    |
| Carnaroli Risotto   | 30 |
| <i>english peas, pecorino, lemon agrumato</i>                                     |    |
| Sourdough Spaghetti   | 36 |
| <i>razor clams, calabrian chili, preserved lemon, garlic breadcrumbs</i>          |    |

### CHEF TASTING MENU

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

*full table participation required*

*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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