

THE
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FOUNDRY

STARTER

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	16
<i>miso butter, pickled kombu, bric dough</i>	
Roasted Cauliflower	16
<i>whipped tahini, preserved lemon, harissa</i>	
Torchon of Foie Gras	25
<i>poached pear, maple-cider, walnut crumble</i>	
Swiss Raclette Fondue	19
<i>baby golden potato, benton's bacon, pearl onion, mustard</i>	
Sunchoke Agnolotti	24
<i>brown butter, winter truffle sauce</i>	
Handkerchief Pasta	22
<i>braised rabbit, chestnut milk, porcini, aged pecorino</i>	

ENTREE

Pan Roasted Halibut	38
<i>green peppercorn sauce, swiss chard, king trumpet mushroom</i>	
Butter Poached Maine Lobster	45
<i>leeks, black bisque sauce</i>	
Oven Seared Rohan Duck Breast	39
<i>black mission fig, cipollini onion, spiced jus</i>	
Grilled Prime Strip Steak and 48 Hour Short Rib	55
<i>crushed potato, creamed watercress, bordelaise sauce</i>	
Celery Root Roulade	29
<i>toasted hazelnut, winter truffle, vegetable consommé</i>	
House Made Rigatoni	33
<i>wild boar ragu, aged parmigiano reggiano, garlic crumbs</i>	