

THE

FOUNDRY

STARTER

Rye Parker House Rolls

caraway seeds, thyme, house cultured butter

Scallop Crudo

buttermilk, dill, green apple

Cauliflower Panna Cotta

yuzu, fried brioche croutons, kaluga caviar

Crispy Caesar Salad

roman chicory, toasted garlic breadcrumbs, parmigiano reggiano

Roasted Cauliflower

whipped tahini, preserved lemon, harissa

Torchon of Foie Gras

poached pear, maple-cider, walnut crumble

Swiss Raclette Fondue

baby golden potato, benton's bacon, pearl onion, mustard

Sunchoke Agnolotti

brown butter, winter truffle sauce

Handkerchief Pasta

braised rabbit, chestnut milk, porcini, aged pecorino

ENTREE

Pan Roasted Halibut

green peppercorn sauce, swiss chard, king trumpet mushroom

Butter Poached Maine Lobster

leeks, black bisque sauce

Oven Seared Rohan Duck Breast

black mission fig, cipollini onion, spiced jus

Grilled Prime Strip Steak and 48 Hour Short Rib

crushed potato, creamed watercress, bordelaise sauce

Salt Baked Celery Root

toasted hazelnut, winter truffle sauce

House Made Rigatoni

wild boar ragu, pecorino romano

SIDES

Roasted Seacoast Mushrooms with Miso Butter

Sauteed Swiss Chard

Crushed Golden Potatoes, Extra Virgin Olive Oil, Fine Herbs

DESSERT

Black Forest Cake

dark chocolate cream, cherry kirsch, rice nib crisps

Roasted Pineapple

pink peppercorn cookie, coconut lime sorbet, grand marinier caramel

Olive Oil Cake

seasonal citrus, marcona almonds, creme fraiche ice cream

Coffee and Doughnuts

espresso creme brulee, cinnamon sugar beignets