

DOWN THE RABBIT HOLE



dinner menu

Follow the White Rabbit....



Curious, Caviar, Curiouser...

TWO TONE
OSETRA
\$200

GOLD
OSETRA
\$170

PLATINUM
OSETRA
\$150

DUTCH
BAERII
\$100

**priced per ounce*

More Sugar?

MUSHROOMS
oyster, trumpet, & shiitake
mushrooms, togarashi
\$12

TWICE FRIED
ROSEMARY POTATO
confit yukons, fresh herbs
\$10

ADD TRUFFLE
black winter perigord
\$12

Every Adventure Requires A First Step....

*OYSTERS \$14/\$24
half or one dozen | mignonette, cocktail sauce, lemons

FROMAGE \$20
a selection of local cheese paired with lavash, jam, & mustard

OCTOPUS EXTRAVAGANZA \$24
coal grilled spanish octopus, zhoug, potatoes

DORMOUSE SALAD \$12
winter vegetables & lettuces, sherry vinaigrette,
fine herbs

*BEEF TARTARE \$18
blackhawk tenderloin, cured egg yolk, horseradish,
housemade potato chips

RED BEET SALAD \$15
hay cooked beets, pickled beets, maple beet
espuma, dukkah, creme fraiche



Let Your Need Guide Your Behavior...

*DUCHESS PORK CHOP \$35
grilled cabbage, "apple sauce"

CATERPILLAR'S TORTELLINI \$20
truffle, crimini, ricotta, beech mushrooms

UNI TAGLIATELLE \$24
uni butter, smoked trout roe, dill

CROWN ROASTED CHICKEN \$26
risotto, veloute, parmesan, black truffle

*THE ALICE FILET \$60
8oz prime filet, rapini, fried potatoes, truffle bordelaise

FOOTMAN'S BRANZINO \$30
red curry sauce, crispy shallots, bean sprouts, salsa verde

Un-Birthday Treats

QUEEN OF HEART'S
CHOCOLATE CAKE
creme anglaise,
raspberry compote
\$14

TULIPS
& TART
vanilla, strawberry jam,
chantilly
\$10

"WE'RE ALL MAD
HERE" SWISS ROLL
velvet cake, meringue,
cream cheese frosting
\$12