

T O W N H O U S E

John B. Shields and Karen Urie Shields

one, two, three

A SALAD SPONTANEOUSLY CREATED
8

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HAMACHI
caramelized onion, mussels, kimchi 25

THORNTREE FARMS LAMB COOKED IN ASH
black garlic marmalade, fairy mushrooms, burnt onion 29

RIBEYE & SHORT RIB OF BEEF
cider vinegar, curry, caramelized onion 29

—

POWDERED CHOCOLATES & BERGAMOT TEA ICE CREAM 10

four

SOUP OF CHERRIES
ruby shrimp, sweet & spicy ginger, tomato, “almond bread”

or

CORN
lardo, Cruze Dairy buttermilk, basil, toffee, popcorn polenta

—

KUSSHI OYSTERS... MARINATED IN RED WINE VINEGAR
cauliflower, rose, cilantro juice, sweet onions, cucumber, char roe

or

BLUE CRAB IN BROWN BUTTER & LIME
“caramelized onions,” salt cod, banana, curry

—

LAMB SHANK COOKED IN ASH
smoked eggplant, miso, a dressing of bonito, black garlic

or

SQUAB & FOIE GRAS ROYALE
chicken skin, beet, morels, pine needles & nuts, blueberries

—

PARSNIP CANDY
aerated coconut, yeast sponge, banana, maca crumbs, lemongrass

or

POWDERED CHOCOLATES
steamed yuzu sponge, bergamot & an aromatic “salad” of herbs

58

ten

CHILLED VEGETABLE “MINISTRONE”

—

THE ORANGE FROM VALENCIA

—

SOUP OF CHERRIES
ruby shrimp, sweet & spicy ginger, tomato, “almond bread”

—

SCRAMBLED EGG MOUSSE
smoked char roe, sorghum, sweet spices, preserved ramp

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BLUE CRAB IN BROWN BUTTER & LIME
“caramelized onions,” salt cod, banana, curry

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“RISOTTO” OF SQUID

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FOIE GRAS ROYALE & CRISP CHICKEN SKIN
beet, morels, meyer lemon, pine needles & nuts, blueberry

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RIBEYE OF BEEF COOKED IN ASH
smoked eggplant, miso, a dressing of bonito, black garlic

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PARSNIP CANDY
aerated coconut, yeast sponge, banana, maca crumbs, lemongrass

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FLOWERS
strawberry ice cream, braised artichoke, pink peony sorbet

110

please notify us of any allergies or dietary restrictions

wine pairings available

gratuity may be added to groups of six or more