

# STARTER

## Soup 9

seasonal ingredients

## Winter Salad GF, V, L 8

winter greens / pomegranate / roasted pistachio  
beet / Humboldt Fog

## Quail Legs 13

honey / chili threads / fermented vegetables

## Scallops GF 22

roasted corn espuma / black rice / roasted fennel

# PASTA

## Pappardelle L 15

parsley / slow-braised Iowa rabbit / Parmigiano Reggiano

## Tajarin Negro 16

lobster / saffron / tomato / breadcrumb

## Agnolotti V 12

smoked Kabocha squash / roasted corn / brown butter  
sage / hazelnut

# MAIN

## Dry Aged Wagyu GF 38

Yukon gold potato / roasted local mushrooms  
artichoke / Gorgonzola Dolce

## Salmon GF 25

celeriac / sorrel + basil pesto / leek / black garlic

## Veal Cheeks GF 25

polenta / Parmigiano Reggiano / speck / carrots  
honey / coriander

## Jidori Farm Chicken GF, L 22

Kabocha squash / local mushroom  
roasted cherry / foie gras demi

# DESSERT

## Ice Cream GF, V 8

seasonal

## Panna Cotta GF 10

vanilla bean / raspberry / pink peppercorn / saffron

## Pistachio Cake V 10

pistachio / olive oil / goat cheese / coriander / blood orange

## Chocolate Terrine V 10

almond / roasted cherry / amaretto ice cream



welcome to Stitches  
a gastronomic experience  
inspired by local and seasonal  
ingredients

enjoy, Chef Tucker

## TASTING

### EXPERIENCE

**4-Course Dinner** 60 per  
person

we invite you to craft your own  
experience and select a tasting  
course from each of the following  
sections; starter, pasta, main,  
and dessert

## WINE

### PAIRING

**4-Course Dinner**  
+ **Wine Pairing** 90 per  
person

elevate your gastronomic  
experience with chef-tailored  
half pour wine pairings,  
carefully chosen to enhance  
each of your courses

GF Gluten Free | V Vegetarian | L Local

Consuming raw or undercooked foods may increase your risk of foodborne illness. Please, inform us of allergy concerns.