

**cadence**

*optional four course fixed price menu – 55*

*one - 13*

bison tartare, salsify, preserved blueberries, egg yolk, beet rye bread  
marinated shellfish, kohlrabi, sea urchin, avocado  
albacore tuna crudo, citrus kosho, grilled chicory, black olive  
squash & celery root carpaccio, Asian pear, walnut, wild bay

*two - 11*

stuffed chicken wing, tamarind, mango  
seared scallop, pork, broccoli, provola piccante  
oat & cauliflower custard, cranberry, pickled mushroom  
riced potato, smoked cobia, caviar, buckwheat, whey  
escarole, 'nduja, white beans, aged jack cheddar

*three - 24*

Elysian Fields lamb, grilled carrots, beluga lentil, black garlic  
Rohan duck, PA mushrooms, bitter greens  
PA brook trout, pink scallop, Chinese broccoli, shellfish jus  
ember roasted beets, leeks, grilled avocado, polenta

*to share for two– 58*

pork shoulder chop, napa cabbage, buttermilk ranch, kielbasa

*four - 7*

malted chocolate tart, beet jam, whipped ricotta  
pecan frozen nougat, dates, mandarin kumquat  
citrus shaved ice, bitter lemon vinegar, sesame seeds

Lost Bread & butter – 5

cheese board - 8

*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk*