



The team at Present Company is proud to offer our fall menu in tribute to Chef Joel Robuchon, highlighting his modern style of Parisian fine dining with Japanese influence.

**prix fixe night**

3 courses for \$45

\$12 for each additional course

**chef's tasting**

5 courses | 75  
with wine pairing | 110

**FROM THE FARMER**

POTATO AND LEEK POTAGE, GREEN TEA MATCHA LEEKS, WHIPPED CREME FRAÎCHE

MARKET LETTUCES, CREAMY CARROT GINGER DRESSING, PICKLED VEGETABLES AND FRUIT

ROASTED RAINBOW CARROTS, TOASTED CORIANDER AND CASHEWS, BLISTERED GRAPES

YUZU MARINATED ARTICHOKEs, MUSHROOM DUXELLES, CHORIZO DULCE

**FROM THE BUTCHER**

SPLIT ROASTED QUAIL, FOIE GRAS AND PORK STUFFING, SOY-HONEY GLAZE

MARWIN'S FARM CHICKEN BREAST, CARAMELIZED CELERY ROOT AND DAIKON RADISH, SAUCE BÉARNAISE

SHORT RIB OF BEEF, POMMES ROBUCHON, TRUFFLED-SHALLOT CONFIT, ESPELETTE PEPPER

VENISON LOIN, BRAISED RED CABBAGE AND CHESTNUTS, RED WINE MISO REDUCTION

CRISPY VEAL SWEETBREADS, HONEY NUT SQUASH, PICKLED PLUMS

7 HOUR LAMB SHOULDER, GLAZED SUNCHOKES, ORANGE BONITO GRAVY

**FROM THE FISHERMAN**

PAN ROASTED SCALLOPS, RICE WINE BUTTER SAUCE, WILD MUSHROOMS

POACHED WILD STRIPED BASS, CREAMY LEMONGRASS SAUCE, FRIZZLED SWEET POTATO

SEA WEED CRUSTED COD, TOASTED ALMOND AND BAY LEAF BRANDADE

GRILLED OCTOPUS "PASTRAMI", GLAZED GOLDEN BEETS, HAZELNUT BEER BUTTER

**FROM THE MILL**

(supplemental sides)

TOASTED CORN POLENTA CAKE, CHICKEN CONFIT GRAVY \$8

BUCKWHEAT SPAETZLE, SUNCHOKE AND MUSHROOM BOLOGNESE \$8

FERMENTED RICE RISOTTO, PARMESAN REGGIANO \$7

POMMES ROBUCHON \$6