

# DIXBORO HOUSE

**GOLDEN OSETRA CAVIAR**  
creme fraiche, dill, wood-fired blini  
*\$95 per person*

**5-COURSE TASTING MENU**  
*\$125 | choose one per course*

**OYSTERS**  
juniper cranberry, strawberry lime, cucumber green-apple

**WINTER SALAD**  
radicchio, mixed citrus, stracciatella, pistachio-fennel dukkah

**CAESAR**  
little gem lettuce, caesar dressing

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**OCTOPUS**  
harissa bbq, patatas bravas, charred salsa verde

**CAULIFLOWER**  
salsa macha, mezcal raisin, sunflower crisp

**STEAK TARTARE**  
cornichon, caper, salt and vinegar chicharron

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**ROASTED SQUASH AGNOLOTTI**  
brown butter, sage & hazelnut pesto

**CAVATELLI**  
lovage, sunchoke, bone marrow, winter truffle, iberico ham

**MUSHROOM FLATBREAD**  
grayson, local mushrooms

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**GRILLED BAVETTE**  
braised shallot, root vegetable, fennel soubise,  
shishito kosho, sauce supreme

**DRY-AGED DUCK**  
duck sausage, pear, brussel sprouts, chestnut

**SEARED SCALLOPS**  
oyster pan roast, crostini, smoked trout roe

**ROASTED CARROTS**  
comte mousse, hazelnuts, piquillo pepper

*add white truffle to any dish +35*  
*wine pairing package +65/person*