

Caviar and Oysters

American Paddlefish ounce 60; half ounce, 35
White Sturgeon ounce 175; half ounce 90
Siberian Osetra ounce 190; half ounce 100
Russian Osetra ounce 240; half ounce 125
Wild Caspian Osetra ounce 550
(chilled LiV potato vodka to accompany add 10)

Island Creek oyster with seasonal accompaniments

FOUR DOLLARS EACH

Louis's cheese flights

SMALL 12.50/LARGE 25

My Blue Heaven

Soft and Goey

That Stinks!

Close to Home: New England Artisan Cheese

Louis's Favorites

Jiho's signature desserts

FOURTEEN DOLLARS

Tiramisu: espresso chicory curd, malt foam; cardamom mascarpone ice cream*

"Miami Vice": white chocolate cylinder filled with passion fruit marshmallow; coconut ginger broth and guava sorbet

Milk chocolate banana macadamia pudding and chocolate sorbet; crème anglaise*

Rooibos custard, thyme caramel, pumpernickel praline cake and red currant milk sorbet*

Sachertorte soufflé, panna cotta and vanilla ice cream*

From Apple Street Farm this week: carrots, radish, mesclun mix, spinach, baby turnips, pak choi, mint, anise-hyssop, green garlic, Swiss chard, kale, lemon verbena, chicken, and chicken eggs.

*These desserts contain nuts. 7.9

Bites

THREE FOR TEN DOLLARS OR FOUR DOLLARS EACH

Pair of soup sippers: white gazpacho

Goat cheese gougères

Salmon Napoleons

House made smoked paprika potato chips

Escargots "L'Espalier"

Samplers

THREE FOR TWENTY DOLLARS OR EIGHT DOLLARS EACH

Slow-roasted pork belly with pickled mushrooms

Halibut with black quinoa and marjoram vinaigrette

Butter poached Maine lobster with potato leek nage and black truffle jus

Ben's wild mushrooms ragout with brioche

Lobster BLT served on Jiho's pretzel roll

Plates

THREE FOR FORTY DOLLARS OR FIFTEEN DOLLARS EACH

Seared Hudson Valley foie gras with pink peppercorn, pistachio nougatine and red currant gastrique

Seared yellowfin tuna with Swiss chard gnudi and minted peas; rhubarb vinaigrette*

Soft shell crab tempura with house-made relish and heirloom cherry tomatoes

Oat-crusted loin of Colorado lamb with black garlic mustard and pea shoots*

Painted Hills beef tenderloin and local burrata; aged balsamic vinegar*

Choose one from each category, 20

Choose two from each category, 40

*Menu items are cooked to order or may contain undercooked meat or fish, which may increase your risk of food-borne illness. j 7.9