

THE DINING ROOM AT MOODY TONGUE

Within The Dining Room, an intimate 28-seat fine dining restaurant helmed by nine-time Michelin-starred Executive Chef Jared Wentworth, guests are treated to a hyper-seasonal, refined 12-course tasting menu alongside specialty beer pairings curated by Brewmaster Jared Rouben.

In a polished yet warm, minimalist setting, Wentworth's signature fare intersects with Rouben's innovative pairings through the manipulation of temperature, quantity, verticals, tinctures and more — highlighting both the culinary ingredients used in creating each dish as well as Moody Tongue's culinary brewing techniques.

SNACKS

- GOUGÈRES
SMOKED BASS MOUSSELINE, CHAR ROE
- SHIGOKU OYSTER
YUZU KOSHU, GREEN PAPAYA, FENNEL
- LAMB SAMOSA
CULTURED YOGURT, LIME
- *PRESSED ASIAN PEAR SAISON*

DINING SELECTION

- MAINE LOBSTER
PERIGORD TRUFFLE, CHAWANMUSHI, APPLE, SQUASH, WORT
CONSOMMÉ
PRESSED ASIAN PEAR SAISON
- MADAI
SEA URCHIN, LARDO, CUCUMBER, AVOCADO, SMOKED SHOYU,
ARARI
LIME SHANDY
- KELUGA CAVIAR
OYSTER PANNA COTTA, CURED EGG YOLK, RYE, BLACK ONION
SALTED GOSE
- KING CRAB
CHEUNG FUN, PEANUT, SCALLION, XO SAUCE
SOUR WATERMELON SAISON
- SEARED FOIE GRAS
PAIN D'ÉPICE, UMEBOSHI, GOOSEBERRY, SATSUMA, CRANBERRY
GEL
SOUR PEACH BELGIAN GOLDEN
- BERKSHIRE PORK BELLY
CAROLINA GOLD RICE, PUMPKIN, ASIAN PEAR, CHESTNUT
BRÛLÉED BANANA DUNKEL WEIZENBOCK

- BLACK TRUFFLE FOCACCIA
CULTURED BUTTER, MEYER LEMON,
- SQUAB
BELGIAN ENDIVE, CELERY ROOT, HAZELNUT CRUMBLE, CASSIS
JUS
SOUR RASPBERRY FRAMBOISE
- MISHIMA RESERVE
YORKSHIRE PUDDING, MAITAKE, THUMBELINA, SALSIFY,
BEARNAISE
OAK BARREL AGED FLANDERS RED ALE, 2019 VINTAGE
- LIME-PINEAPPLE SHERBET
FINGER LIME, ESPELETTE, BEER POUR OVER
TOASTED RICE LAGER
- BROWN BUTTER GENOISE
SWEET POTATO ICE CREAM, GOOSEBERRY CONSERVA, PUMPKIN
SEED CRUMBLE
*BOURBON BARREL AGED
CHOCOLATE BARLEYWINE, 2017 VINTAGE*
- BITTERSWEET CHOCOLATE CAKE
TOASTED RYE ICE CREAM, BLACK WALNUT, CHESTNUT PURÉE,
SMOKED FOIE GRAS
*SCOTCH BARREL AGED PEATED SCOTCH ALE, 2019 VINTAGE
BOURBON BARREL AGED
12 LAYER CAKE IMPERIAL STOUT, 2018 VINTAGE*

*Please note that menus may change due to factors such as seasonality.
To confirm any dishes, please call or e-mail the restaurant.*