

oyster, coconut milk, sour watermelon  
jalapeño and cheese pastelito  
chestnut and pear pie

*dry vermouth,  
japanese citrus,  
pineapple,  
thai basil*

sablefish, cream dashi and kale

*domaine  
paul pernot  
puligny-  
montrachet,  
france 2017*

lobster, jellyfish, tepache, baby tumeric

*bodega gerardo  
mendez do  
ferreiro albariño  
rias baixas, spain  
2015*

duck, mandarin,  
sunchoke and black walnut  
koshihikari rice  
with whipped liver and cracklings

*tenuta santa  
maria valpolicella  
ripasso  
veneto, italy  
2015*

uni, miso and beets

*massican annia  
napa valley 2017*

bone broth, daikon and herbs

toasted rice chawanmushi with caviar

*argyle brut  
willamette valley,  
oregon 2015*

goat milk sherbet,  
pomegranate, agrumato

*domaine sicera  
'odette' poire de  
normandie cider  
france*

burrata, trout roe, egg yolk and dill  
polenta-olive sourdough  
raw butter

*domaine Frédéric  
brouca 'champs  
pentus'  
languedoc-  
roussillon , france  
2013*

tonka bean mousse,  
milk chocolate, buckwheat

bon bon