

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, 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

caviar, squash, kumquat

*argyle brut
willamette valley,
oregon 2015*

goat milk sherbet, meyer lemon

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

pasta with egg yolk,
ricotta and black truffle

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

tonka bean mousse,
milk chocolate, buckwheat

polenta-olive sourdough
raw butter

bon bon