

chicken liver mille feuille
radish, moromi butter

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

sablefish,
cream dashi & spring spinach

*domaine
paul pernot
puligny-
montrachet,
france 2017*

madai, tepache, tumeric

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

charcoal seared beef
huitlacoche
koshihikari rice
green garlic & morel butter

*rôtie cellars
northern blend
walla walla
valley, or 2015*

uni, split peas, miso & mint

*massican annia
napa valley 2017*

goat milk sherbet, green rhubarb

*brash higgins
'zbo' mcclaren
vale, australia
2017*

caviar & oysters,
cucumber, green coriander, borage

*argyle brut
willamette valley,
oregon 2015*

tonka bean mousse,
milk chocolate, buckwheat

capunti with egg yolk & cheese

*château coupe
roses 'orience'
minervois, france
2012*

polenta-olive sourdough
raw butter

bon bon