

preserved vegetables  
chicken fried snail  
oyster & tomato

*dry vermouth,  
yuzu,  
pineapple,  
thai basil*

egg yolk pasta  
with cured pork  
polenta-olive sourdough  
cultured butter

*fèlsina  
berardenga  
chianti  
classico  
tuscany, italy  
2017*

madai with wild plum,  
turnip, sour cabbage & shiso

*malvira  
roero arneis  
piedmont,  
italy 2017*

charcoal seared beef  
huitlacoche  
koshihikari rice  
chanterelle butter

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

uni, split peas, miso & mint

*massican  
gemina  
napa valley  
2018*

comté & concord grape

caviar with  
vodka & ricotta soft serve

*argyle brut  
willamette  
valley, oregon  
2015*

goat milk sherbet  
blackberry & bee pollen

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

sablefish,  
cream dashi & kale

*marc colin  
et fils  
burgundy,  
france 2017*

tonka bean mousse,  
milk chocolate, buckwheat

bon bon