

uni toast  
chicken fried snail  
oyster, tomato & marjoram flower

*dry vermouth,  
yuzu, pineapple,  
thai basil*

beef rib with oxtail,  
savoy cabbage & potatoes

polenta sourdough  
cultured butter

*gramercy  
cellars syrah  
columbia valley,  
washington  
2014*

king crab with salted wild plums,  
shiso, green apple & daikon

*weingut  
schmelzer  
grüner veltliner  
burgenland,  
austria 2017*

comté cheese with lemon  
marmalade & seeded cracker

squash, sage, brown butter,  
ricotta soft serve

*ermes pavese  
blanc de morgex  
et de la salle  
prié blanc  
vallée d'aoste,  
italy 2016*

goat milk sherbet  
concord grape & bee pollen

*domaine sicera  
'odette'  
poire cider  
normandy,  
france*

buckwheat dumpling,  
onion butter & kaluga caviar

*paul pernot  
chardonnay  
burgundy,  
france 2018*

tonka bean mousse,  
milk chocolate, buckwheat

king salmon,  
cream dashi & kale

*ayres 'lewis  
rogers lane'  
pinot noir  
ribbon ridge,  
oregon 2017*

milk chocolate &  
tahini bon bon