

chicken fried snail & black garlic
oyster & watermelon
shrimp toast with
whipped chicken liver

*dry vermouth,
yuzu, pineapple,
thai basil*

farro verde
with sweet corn

*san fereolo
valdiba
dolcetto
piedmont, italy
2017*

tomatoes
ricotta soft serve

*massican
'annia'
tocai friulano-
ribolla gialla-
chardonnay
napa, ca 2019*

beef rib
with huitlacoche
& oyster mushroom

*gramercy
cellars syrah
columbia valley,
washington
2014*

polenta sourdough,
cultured butter

kaluga caviar
buckwheat dumplings,
onion butter

*domaine
paul pernot
chardonnay
burgundy,
france 2018*

comté donut
lemon marmalade

country ham
squash, miso, mint

*von winning
rosé of
pinot noir
pfalz, germany
2019*

goat milk sherbet
strawberry & bee pollen

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

halibut
cream dashi,
beech mushroom & kale

*ayres
'lewis rogers
lane'
pinot noir
willamette
valley, or 2018*

milk chocolate,
black malt, caramel,
buttermilk

bon bon