

chicken fried snail & black garlic
oyster, buttermilk & pear
uni toast with
salted plums

*dry vermouth,
yuzu, pineapple,
thai basil*

chicken with sunchoke
& farro verde

*san fereolo
valdiba
dolcetto
piedmont, italy
2017*

scallop aguachile,
apple, turnip, dill

*ginga shizuku
'divine droplets'
junmai daiginjo,
yamagata, japan*

beef short rib
with huitlacoche
& oyster mushroom

*gramercy
cellars syrah
columbia valley,
washington
2014*

winter squash,
ricotta soft serve,
hazelnuts

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

polenta sourdough,
cultured butter

comté donut
lemon marmalade

kaluga caviar
buckwheat dumplings,
onion butter

*domaine
paul pernot
chardonnay
burgundy,
france 2018*

goat milk sherbet
paw paw & bee pollen

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

black cod
cream dashi,
beech mushroom & kale

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

milk chocolate,
black malt, caramel,
malted milk