

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

*dry vermouth,  
yuzu, pineapple,  
thai basil*

chicken with sunchoke,  
farro verde & black truffle

*san fereolo  
valdiba  
dolcetto  
piedmont, italy  
2017*

lobster aguachile,  
apple, daikon, dill

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

beef short rib  
with huitlacoche  
& oyster mushroom

*reynvaan  
'in the hills'  
syrah  
walla walla, wa  
2016*

winter squash,  
ricotta soft serve,  
hazelnuts

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

polenta sourdough,  
cultured butter

kaluga caviar  
buckwheat dumplings,  
onion butter

*le mesnil  
grand cru brut  
blanc de blancs  
champagne,  
france nv*

comté donut  
lemon marmalade

black cod  
cream dashi,  
beech mushroom & kale

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

goat milk sherbet  
paw paw & bee pollen

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

milk chocolate,  
black malt, caramel,  
malted milk

*d'oliveira  
verdelho 1994  
madeira*