

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

*dry vermouth,
yuzu, pineapple,
thai basil*

chicken with celeriac
& farro verde

*san fereolo
'valdiba'
dolcetto
piedmont, italy
2017*

scallop aguachile,
apple, daikon, dill

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

beef short rib
with huitlacoche
& oyster mushroom

*k vintners
'the beautiful'
powerline
vineyard syrah
walla walla
valley, wa 2017*

uni with split peas
lemon, miso & mint

*perennial
'saison de lis'
st. louis, mo*

polenta sourdough,
cultured butter

kaluga caviar
buckwheat dumplings,
onion butter

*domaine
paul pernot
chardonnay
burgundy,
france 2019*

comté donut
lemon marmalade

halibut
cream dashi,
beech mushroom & spinach

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

goat milk sherbet,
strawberry, agrumato
& bee pollen

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

milk chocolate,
black malt, caramel,
malted milk