

chicken fried snail & black garlic
oyster & watermelon
shiitake toast with salted plums

*dry vermouth,
yuzu, pineapple,
thai basil*

roast chicken
lobster mushroom
& farro verde

*san fereolo,
dolcetto,
piedmont, italy
2012*

tuna aguachile, rhubarb,
cucumber, basil

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

short rib
smoked eggplant
& maitake
polenta sourdough,
cultured butter

*reynvaan
'in the rocks'
syrah
the rocks
district, wa
2016*

uni with buckeye beans
lemon, miso & dill

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

donut with brie &
lemon marmalade

osetra caviar
buckwheat dumplings,
onion butter

*moutard
grande cuvée
pinot noir
champagne,
france nv*

goat milk sherbet,
strawberry & bee pollen

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

halibut
ramp, tomato,
cream dashi & kale

*morgen long
'marine'
chardonnay,
willamette
valley, or 2018*

milk chocolate,
black malt, caramel,
malted milk