

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

*dry vermouth,
yuzu, pineapple,
thai basil*

roast chicken
lobster mushroom
& farro verde

*domaine
guiberteau 'les
chapaudaises'
cabernet franc
saumur, france
2018*

tuna aguachile, tomato,
cucumber, basil

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

ribeye
smoked eggplant
& maitake

polenta sourdough,
cultured butter

*b. leighton
'olsen brothers
vineyard'
syrah
yakima valley,
wa 2018*

uni with buckeye beans
lemon, miso & dill

*massican 'annia'
tocai friulano-
ribolla gialla-
chardonnay
napa valley, ca
2020*

donut with parmesan &
lemon marmalade

kaluga caviar
buckwheat dumplings,
onion butter

*jacquart
'mosaique' brut
champagne,
france*

goat milk sherbet,
strawberry & bee pollen

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

black cod
ramp, shimeji,
cream dashi & kale

*whitcraft winery
pinot noir
sta.rita hills, ca
2018*

milk chocolate,
black malt, caramel,
malted milk