

potato & black garlic  
black rice & radish  
shiitake toast with salted plums

*dry vermouth,  
yuzu, pineapple,  
thai basil*

acorn, lion's mane  
& farro verde

*domaine  
guiberteau  
saumur les  
chapandaises  
cabernet franc  
loire valley, fr  
2018*

cucumber aguachile,  
hibiscus, basil

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

maitake,  
smoked eggplant,  
pistachio

*latta wines  
'dana dribble'  
syrah, the rocks  
district, wa  
2016*

polenta sourdough,  
cultured butter

buckeye beans with  
lemon, miso & dill

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

donut with parmesan &  
lemon marmalade

kombu  
buckwheat dumplings,  
onion butter

*jacquart  
'mosaique' brut  
champagne,  
france*

goat milk sherbet,  
strawberry & bee pollen

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

tofu, shimeji,  
& kale

*whitcraft winery  
gamay  
sta. rita hills, ca  
2018*

milk chocolate,  
black malt, caramel,  
malted milk