

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

*dry vermouth,
yuzu, pineapple,
thai basil*

roast chicken
lion's mane
& farro verde

*catherine &
pierre breton
'les beaux
monts'
cabernet franc
chinon, france
2019*

tuna aguachile, hibiscus,
cucumber, basil

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

spinalis
huitlacoche &
maitake mushroom

polenta sourdough,
raw butter

*cayuse
'impulsivo'
tempranillo
walla walla
valley, or
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,
paw paw & bee pollen

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

black cod, shimeji,
cream dashi & kale

*whitcraft winery
gamay
sta.rita hills, ca
2020*

milk chocolate,
black malt, caramel,
malted milk