

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
cabernet franc
saumur, france
2019*

cucumber aguachile,
hibiscus, basil

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

maitake mushroom,
smoked eggplant,
pistachio

*cayuse
'impulsivo'
tempranillo
walla walla
valley, or
2018*

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