

chicken fried snail & black garlic  
oyster & asian pear  
shrimp toast with salted plum

*dry vermouth,  
yuzu, pineapple,  
thai basil*

squab, cabbage  
& farro verde  
polenta sourdough,  
whipped liver

*catherine &  
pierre breton  
'trinch'  
cabernet franc  
bourgueil,  
france 2020*

salmon aguachile,  
cucumber, avocado

*domaine  
alain cailbourdin  
'les cris'  
sauvignon blanc  
pouilly-fumé,  
france  
2020*

spinalis  
huitlacoche &  
maitake

beef fat tamale

*latta wines  
'dana dibble'  
syrah  
the rocks  
district, wa  
2015*

shiitake with pinquito beans  
lemon, miso & dill

*ciavolich 'aries'  
pecorino  
abruzzo, italy  
2020*

donut with parmesan  
& lemon marmalade

kaluga caviar  
buckwheat dumplings,  
onion butter

*moutard  
grand cuvée  
champagne,  
france nv*

goat milk sherbet,  
rhubarb & bee pollen

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

black cod, beech mushroom,  
cream dashi & kale

*failla  
pinot noir  
sonoma coast,  
ca  
2019*

milk chocolate,  
black malt, caramel,  
malted milk