

potato & black garlic
black rice & lemon
shiitake toast
with salted plum

*dry vermouth,
yuzu, pineapple,
thai basil*

savoy cabbage, fennel
& farro verde

polenta sourdough,
cultured butter

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

avocado aguachile,
cucumber, basil seed

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

maitake,
huitlacoche

blue corn tamale

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

split peas
lemon, miso & mint

*ciavolich 'aries'
pecorino
abruzzo, italy
2020*

donut with parmesan
& lemon marmalade

kombu
buckwheat dumplings,
onion butter

*moutard
grand cuvée
champagne,
france nv*

goat milk sherbet,
rhubarb & bee pollen

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

tofu, fava bean,
carrot & kale

*failla
pinot noir
sonoma coast,
ca
2019*

milk chocolate,
black malt, caramel,
malted milk