

chicken fried snail &  
black garlic  
oyster & tepache  
shiitake toast with  
salted plum

*dry vermouth,  
yuzu, pineapple,  
thai basil*

squab, cabbage  
& farro verde  
polenta sourdough,  
whipped liver

*clatherine &  
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

*k vintners  
'powerline'  
syrah  
walla walla  
valley, wa 2018*

uni, split pea,  
lemon, miso & mint

*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 nv*

black cod,  
fava bean,  
cream dashi & kale

*failla  
pinot noir  
sonoma coast,  
ca*

milk chocolate,  
black malt, caramel,  
malted milk