

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

*do ferreiro
albariño
rias baixas,
spain 2021*

maitake,
huitlacoche

blue corn tamale

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

split peas
lemon, miso & mint

*massican 'annia'
tocai friulano-
ribolla gialla
napa valley, ca
2021*

donut with parmesan
& lemon marmalade

kombu
buckwheat dumplings,
onion butter

*les mesnil brut
champagne,
france nv*

goat milk sherbet,
strawberry, rhubarb
& bee pollen

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

tofu, fava bean
& kale

*failla
pinot noir
sonoma coast,
ca
2019*

milk chocolate,
black malt, caramel,
malted milk