

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

*dry vermouth,  
yuzu, pineapple,  
thai basil*

savoy cabbage, fennel  
& farro verde

polenta sourdough,  
cultured butter

*catherine &  
pierre breton  
'les beaux  
monts'  
cabernet franc  
chinon, 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*

ricotta & peas  
lemon, 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,  
mulberry  
& bee pollen

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

tofu, kohlrabi,  
ramp & kale

*failla  
pinot noir  
sonoma coast,  
ca  
2019*

milk chocolate,  
black malt, caramel,  
malted milk