

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

*catherine &
pierre breton
'les beaux
monts'
cabernet franc
chinon, france
2020*

red snapper aguachile,
cucumber, avocado

*do ferreiro
albariño
rias baixas,
spain 2021*

ribeye,
huitlacoche &
maitake

beef fat tamale

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

shellfish & peas,
shiso, vermouth

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

donut with parmesan
& lemon marmalade

kaluga caviar,
buckwheat dumplings,
onion butter

*les mesnil brut
grand cru
champagne,
france nv*

goat milk sherbet,
mulberry
& bee pollen

*domaine sicera
'odette'
pear cider
normandy,
france nv*

halibut,
kohlrabi,
cream dashi & kale

*failla
pinot noir
sonoma coast,
ca 2019*

milk chocolate,
black malt, caramel,
malted milk