

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

*dry vermouth,
yuzu, pineapple,
thai basil*

savoy cabbage, miso
& farro verde

polenta sourdough,
cultured butter

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

avocado aguachile,
cucumber, basil seed

*do ferreiro
albariño
rias baixas,
spain 2021*

maitake,
smoked eggplant
blue corn tamale

*k vintners
rockgarden
vineyard
syrah
walla walla
valley, wa
2018*

cherry tomato
& anise hyssop

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

donut with parmesan
& lemon marmalade

kombu
buckwheat dumplings,
onion butter

*nominé-renard
brut
champagne,
france nv*

goat milk sherbet,
mulberry
& bee pollen

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

tofu, kohlrabi,
ramp & kale

*alesia
pinot noir
santa cruz
mountains, ca
2017*

milk chocolate,
black malt, caramel,
malted milk