

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
smoked eggplant,
beef fat tamale & maitake

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

shellfish & corn
oregano, vermouth

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

donut with parmesan
& lemon marmalade

kaluga caviar
buckwheat dumplings,
onion butter

*moutard
grand cuvée
champagne,
france nv*

goat milk sherbet
mulberry
& bee pollen

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

halibut
kohlrabi,
cream dashi & kale

*domaine
paul pernot
chardonnay,
côte d'or,
burgundy,
france 2020*

milk chocolate
black malt, caramel,
malted milk