

crispy potato &  
black garlic  
black rice, lebnah & carrot  
shiitake toast with  
salted plum  
smoked sweet potato & shiso

*dry vermouth,  
yuzu, pineapple,  
thai basil*

savoy cabbage,  
delicata squash,  
lima beans, sesame  
polenta sourdough,  
raw butter

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

sunchoke with  
kaffir lime, cucumber  
& radish

*moutard  
grand cuvée  
champagne,  
france nv*

maitake mushroom,  
blue corn tamale,  
smoked eggplant

*domaine lionnet  
'terre brulee'  
syrah  
cornas, france  
2018*

salted beets,  
chestnut milk & olive oil

*hippolyte  
reverdy  
sauvignon blanc  
sancerre, france  
2021*

brioche donut with  
comté cheese &  
lemon marmalade

matsutake,  
celeriac agnolatti

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

goat milk &  
paw paw sherbet,  
bee pollen

*domaine sicera  
'odette'  
poire cidre  
normandy,  
france nv*

tofu, kale &  
kohlrabi

*failla  
pinot noir  
willamette  
valley,  
or 2021*

milk chocolate,  
black malt, caramel,  
malted milk