

chicken fried snail &  
black garlic  
oyster & tepache  
shiitake toast with  
salted plum  
smoked mussel & shiso

*dry vermouth,  
yuzu, pineapple,  
thai basil*

dry age pork  
lima beans,  
delicata squash

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

madai with kaffir lime,  
cucumber & radish

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

beef rib  
beef fat tamale,  
maitake mushroom,  
black truffle bordelaise

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

kaluga caviar  
chestnut milk &  
olive oil

*moutard  
grand cuvée  
champagne,  
france nv*

donut with  
comté cheese &  
lemon marmalade

matsutake, celeriac  
agnolotti, clam butter

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

goat milk &  
paw paw sherbet,  
bee pollen

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

black cod,  
cream dashi, kale  
& kohlrabi

*failla  
pinot noir  
willamette valley,  
or 2021*

milk chocolate  
black malt, caramel,  
malted milk