

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

*dry vermouth,
yuzu, pineapple,
thai basil*

delicata squash,
lima beans, sesame

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

sunchoke with
makrut lime, cucumber
& radish

*hippolyte reverdy
sauvignon blanc
sancerre, france
2021*

maitake mushroom,
blue corn tamale,
smoked eggplant

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

salted radish,
chestnut milk & olive oil

*moutard
grand cuvée
champagne, france
nv*

brioche donut with
comté cheese &
lemon marmalade

black trumpet mushroom,
celeriac agnolatti
polenta sourdough,
raw butter

*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