

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,
natural jus

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

hamachi with makrut lime,
cucumber & radish

*hippolyte reverdy
sauvignon blanc
sancerre, france
2021*

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

*k vintners
powerline
vineyard
syrah
walla walla
valley, wa
2019*

kaluga caviar
chestnut milk &
olive oil

*moutard
grand cuvée
champagne, france
nv*

donut with
comté cheese &
lemon marmalade

black trumpet mushroom,
celeriac agnolotti,
clam butter

polenta sourdough,
cultured 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