

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

*l'ecole estate
merlot
walla walla valley, wa
2019*

kampachi with makrut lime,
cucumber & radish

*isabelle garrault
'les grands monts'
sauvignon blanc
sancerre, france
2021*

beef rib,
beef fat tamale,
maitake mushroom,
bordelaise

*k vintners
the beautiful
syrah
walla walla valley, wa
2019*

kaluga caviar
chestnut milk &
olive oil

*moutard
grand cuvée
champagne, france
nv*

brioche donut with
comté cheese &
lemon marmalade

celeriac agnolotti,
clam butter &
black trumpet mushroom

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

goat milk sherbet,
peach & 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