



1ST

CHANTERELLE GAZPACHO

Cucumber, Apple, Kohlrabi

🍷 Sylvaner, Abbazia Di Novacella, Alto Adige, IT, 2011

🍷 Kasumi Tsuru, Kimoto Extra Dry, Hyogo Prefecture

SCALLOP CARPACCIO

Grapefruit/Tobiko/Goat's Milk

🍷 Godello, Guimaro, Blanco, Ribeira Sacra, ESP, 2015

🍷 Cap Corse Mattei, Quinquina, Corsica

Fourteen Dollars/ 🍷 Eleven Dollars/ 🍷 Eight Dollars

2ND

TUNA BELLY

Crispy Beef Tendon/Black Sesame Bearnaise

🍷 Cab Franc, Southold Farm + Cellar, North Fork Long Island, NY 2015

🍷 Beginner's Luck: Aguardiente de Cana/Orange/Lemon/Clove/Bitters

CAVIAR & PANCAKES

1oz ea. Israeli Osetra/Golden White Sturgeon/Smoked Steelhead

Blue Corn Blinis/Latkes/Okonomiyaki

🍷 Fortana, Mariotti, "Set e Mez," IGT Emilia, IT, NV

🍷 Aquavit, Linie, Hagan, NO

*Two Hundred & Fifty Dollars/ 🍷 Seven Dollars/ 🍷 Eight Dollars
serves 2 - 4 people*

3RD

SMOKED POTATO CARMELLE

Trumpet Mushroom/Parmesan

🍷 Sangiovese, Villa Venti, Primo Segno, Emilia-Romagna, IT, 2015

🍷 Sierra Nevada, "Trip in the Woods," Scotch Ale, Chico, CA

4TH

LAMB LOIN

Black Olive/Cru di Capra/Pea Greens

🍷 Grenache/Syrah, Smockshop Band, Columbia Gorge, WA, 2016

🍷 Cider "Sidre Tendre," Eric Bordelet, Normandy, FR

5TH

BEETS

Blackberries/Dark Chocolate/Granola

🍷 Tannat, Vineda de los Vientos, Alcyone, Canelones, Uruguay, NV

🍷 Yaa-hool!: PX Sherry, Creme de Cacao, Cream, Bitters

Tasting Menu \$65, w/pairings \$110