

first

b e e t

red plums, frozen skyr, ginger candy, pistachio, oats, lactose ash tuile

t o m a t o

compressed peach, african blue basil, baby lettuce, chilled buttermilk

o y s t e r *

seawater jelly, white sturgeon caviar, watermelon, Japanese citrus juice

second

e g g *

62 degree egg, john hault grit chips, sea urchin, carolina shrimp

s c a l l o p *

avocado, coconut milk, puffed black rice, crispy shiitake, basil-tapioca

t u n a *

tempura nori, fresh wasabi, sudachi-ponzu, benne seeds, rice puree

entrées

s a l m o n *

dried olive, white asparagus, baby turnips, hazelnut milk, white miso

c h i c k e n

artichokes, parmesan, potato terrine, leeks, porcini, green olive jus

v e a l *

grilled fig, milk skin, corn, chanterelles, rice, roasted grape lacquer

b e e f *

black garlic, watercress, baby potato, king trumpet, sherry essence

dessert

p e r f u m e

lavender crème, violet jam, bergamot Ice cream, red verjus granite

b l u e b e r r y

ocumare chocolate mousse, matcha tea, red wine vinegar, lilac flowers

l i l y p a d

cucumber juice & ice cream, vanilla essence, mint, lime marshmallow

b u c h e d e c h e v r e

fig sorbet, blackberries, brûléed fresh fig, pedro ximenez oloroso raisins

first

b e e t

red plums, frozen skyr, ginger candy, pistachio, oats, lactose ash tuile

t o m a t o

compressed peach, african blue basil, baby lettuce, chilled buttermilk

second

e g g

62 degree egg, john hault grit chips, wild mushrooms, fine herbs

c o r n

dashi, charred husk oil, shimeji, negi scallion, grilled kombu, lobster

entrée

r a t a t o u i l l e

eggplant, baby zucchini, tomato jam, mustard gremolata, vadouvan

dessert

w a t e r m e l o n

sorbet, creamy coconut, basil pudding, toasted sesame ash, almond

p e r f u m e

lavender crème, violet jam, bergamot Ice cream, red verjus granite

l i l y p a d

cucumber juice & ice cream, vanilla essence, mint, lime marshmallow

b u c h e d e c h e v r e

fig sorbet, blackberries, brûléed fresh fig, pedro ximenez oloroso raisins

3 courses \$85/wine pairings \$45

4 courses \$95/wine pairings \$60

*May be cooked to order. May be served raw or undercooked or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness