



First Course (Choice Of)

Roasted Heirloom Beet Salad

red beet hummus, goat cheese crumble, pistachio honeycomb, wild watercress, citrus vinaigrette

Kombu Cured Ora King Salmon*

coconut rum bavarian cream, habanero cara cara sauce, micro sorrel

Chive Dumplings

duck & foie, pickled butternut, spicy grapefruit ponzu

'20 Les Haut De Lagarde, Bordeaux, Sauvignon Blanc

Main Course (Choice of)

Cioppino

red snapper, blk mussels, kanikama, baby bok choy, crispy enoki, vietnamese fried bread

Braised Pork Jowl

turmeric flat noodle, saute rapini, sesame seed crumble, spicy garlic chili oil

Grilled New York Strip

thin rice noodles, herb salad, pickled butternut, crying tiger sauce

***supplement 18oz Prime Bone In Ribeye 28**

Sweet Potato Gnocchi

butternut, saute rapini, arugula, pine nut salsa macha

'17 Spioenkop, South Africa, Chenin Blanc
or '19 Lioco, Mendocino County, Pinot Noir

Dessert (Choice Of)

Yuzu Panna Cotta

pistachio streusel, black sesame tuile, cranberry coulis

Kabocha Cheesecake

persimmon compote, caramel miso ice cream, micro mint

NV Gonzales Byass Nectar P.X. Sherry