

P R E S S

FOR THE TABLE

caviar pretzel, cultured yogurt butter, golden osetra caviar \$75
chips & dip, crisped salmon skin, avocado kosho, black lime \$20
sweet & sour pig ears, espelette glaze, asian pears, cilantro \$20
dry-aged beef tartare, field broccoli, sunchoke chili crisp, puffed naan \$28



hamachi, shaved radish, salsa macha, avocado
white asparagus, green strawberry, forest herbs, sesame consommé
abalone, flowering wasabi, spring pea panna cotta



green asparagus, poached egg, heart of palm, vadouvan hollandaise
ricotta gnudi, morel mushrooms, roasted lettuce whey
spirale pasta, fava beans, black truffle butter \$65 supplement



hot-smoked sturgeon, preserved cabbage, petit onions, caviar vin blanc
black cod, cordyceps mushrooms, field broccoli, abalone consommé
scallop blini, fennel confit, sea urchin chowder \$25 supplement



turnip confit, merguez sausage, preserved meyer lemon, toasted pine nut
truffle-glazed chicken, smoked maitakes, creamed nettles, sauce vin jaune
charcoal-grilled squash, young artichokes, guanciale, sour cherry (serves two)
21-day ribeye, charred field greens, black shallot jus \$25 supplement



montasio, onion confit, crystallized fennel, persimmon pudding cake
brown butter maple crèmeux, green apple sorbet, pain d'épices, mulled cider
jivara chocolate crème, candied cocoa nibs, burnt honey ice cream, chocolate sponge
citrus pavlova, lemon verbena ice cream, frozen yuzu, cara cara orange

160 per person

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

P R E S S

Spring Tasting Menu

canapés




fruits de mer

hamachi tartare
mt. lassen trout rillettes
kaluga caviar


caviar pretzel

cultured yogurt butter, golden osetra caviar
\$75 supplement



white asparagus

green strawberry, forest herbs, sesame consommé




ricotta gnudi

morel mushrooms, roasted lettuce whey

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spirale pasta

fava beans, black truffle butter
\$65 supplement




dungeness crab

rice porridge, black koji essence

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scallop blini

fennel confit, sea urchin chowder
\$25 supplement




american wagyu

pickled mushrooms, wild onion, black shallot jus



bergamino di bufala

charred carrot, sicilian pistachio



field rhubarb

ginger granité, strawberry compote, almond crumble