

3 COURSES 65

Watermelon Gazpacho

ADD KALUGA CAVIAR 25

sweet corn & butter

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BURRATA & GREEN TOMATO

cardamom - buttermilk - thai basil - sweet herbs

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ADD FOIE GRAS TERRINE 32 for two

banana - maple - whiskey - pecan



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BRIOCHE STUFFED CHICKEN

caper - whipped potato - romaine - meyer lemon

-or-

DAY DRY AGED STRIP LOIN

onion - tallow - comte - beer

50 per person

ADD YEAST & HONEY ROLLS 12

brown butter & wildflower honey

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BASQUE CHEESECAKE

triple cream - caramel - walnut - gouda

"BUZZ-FREE" PAIRING 35

BRESCA WINE PAIRING 45

RESERVE WINE PAIRING 115

ULTIMATE WINE PAIRING 220



SUMMER 2026



SEASONAL TASTING MENU 155

Watermelon Gazpacho

Shigoku Oyster

Fried Quail Drum



ADD KALUGA CAVIAR 25

sweet corn & butter

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BURRATA & GREEN TOMATO

cardamom jam - buttermilk- thai basil - sweet herbs

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HAMACHI CRUDO

red plum - cucumber - dill - horseradish

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ADD FOIE GRAS TERRINE 32 for two

banana - whiskey - maple - pecan

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“STUFFED” CHICKEN WING

date - pinenut - koshiibuki - yellow wine

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DRY AGED DUCK

corn - blackberry - cornbread - shiso

- or -

DRY AGED STRIP LOIN

onion - tallow - comte - beer

50 per person



ADD YEAST & HONEY ROLLS 12

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BASQUE CHEESECAKE

triple cream - caramel - walnut - gouda

“BUZZ-FREE” PAIRING 70

BRESCA WINE PAIRING 115

RESERVE WINE PAIRING 245

ULTIMATE WINE PAIRING 395

4 COURSES 95

Watermelon Gazpacho

ADD KALUGA CAVIAR 25

sweet corn & butter

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BURRATA & GREEN TOMATO

cardamom - buttermilk - thai basil - herbs

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ADD FOIE GRAS TERRINE 32 for two

banana - whiskey - maple - pecan

RICOTTA GNUDI

bresaola - yellow corn - tomato - balsamic

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AUSTRALIAN WAGYU FLANK STEAK

onion - tallow - comte - beer



ADD YEAST & HONEY ROLLS 12

brown butter & wildflower honey

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BASQUE CHEESECAKE

triple cream - caramel - walnut - gouda

“BUZZ-FREE” PAIRING 45

BRESCA WINE PAIRING 75

RESERVE WINE PAIRING 165

ULTIMATE WINE PAIRING 275