

Winter 2026

Chefs Counter Tasting Menu \$237

Traditional Wine Pairing \$109

YOLO Wine Pairing \$350

fried rock fish and oyster / fennel slaw
viet tartar

x* halibut crudo / yuzu buttermilk /
kumquat / ogo / daikon kimchi

x* uni crème brûlée/
reserve caviar/ trout roe / yuzu tobiko / crostini

x* scallops/ butter beans / local crab
lobster & trumpet mushroom dashi

miyazaki dumpling/ chili crisp

handmade porcini & black truffle agnolotti
“francese”
add black truffle \$25

x* south texas venison / romano beans /
bacon braised cabbage/ huckleberry & olive

A5 miyazaki wagyu / wasabi / yellowfoot jus /
mustard greens

*hojicha panna cotta / kiwi / pine nut granola

*chocolate hoho / toasted marshmallow

Executive Chef Greg Lutes

+20% Service and 7% local statutes

Not all ingredients are listed

please inform us of any allergies or dietary restrictions.

Consuming raw or undercooked

protein may increase your risk of foodborne illness

*gluten free X raw or undercooked protein



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