



1ST

CHIPS & GUAC

Avocado/Smoked Trout Roe/Pickled Red Onion

🍷 Riesling, Tatomer, “Vandenberg”, Santa Barbara, CA, 2015

🍹 Surfer Rosa: Tequila/Lime/Pineau de Charentes/Agave

2ND

HALIBUT

Crawfish/Pea/Fava Bean/Buttermilk

🍷 Chardonnay, Big Table Farm, Willamette Valley, OR, 2015

🍺 Sour Wit, Brouwerij de Brabandre, “Wittekerke Wild”, BE

3RD

TAGLIATELLE

Uni/Abalone/Miso/Seaweed

🍷 Petit Rouge, Danilo Thomain, “Enfer d’Arvier”, Valle d’Aoste, IT, 2015

🍺 Junmai Sake, Shichi Hon Yari, “The Seven Spearsmen”, Shiga, JN

4TH

GRILLED WAGYU ZABUTON

Broccoli/Braised Beef Cheek/Bordelaise

🍷 Zinfandel, Broc Cellars, “Vine Starr”, Sonoma County, CA, 2017

🍺 Cider, Eric Bordelet, “Sidre Tendre”, Normandy, FR, NV

5TH

COCONUT

Vanilla/Kaffir/Grilled Pineapple

🍷 Oloroso/PX, Lustau, East India Sherry, Andalucia, ES, NV

🍹 Rum, Foursquare, “Premise”, St. Philip, BB



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Avocado/Pickled Red Onion

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2ND

BURRATA

Pea/Fava Bean/Pumpernickel

🍷 Chardonnay, Big Table Farm, Willamette Valley, OR, 2015

🍷 Sour Wit, Brouwerij de Brabandere, “Wittekerke Wild”, BE

3RD

CHANTERELLE FAGOTTINI

Marjoram Pesto/Pea Greens

🍷 Petit Rouge, Danilo Thomain, “Enfer d’Arvier”, Valle d’Aoste, IT, 2015

🍷 Junmai Sake, Shichi Hon Yari, “The Seven Spearsmen”, Shiga, JN

4TH

BEETS & BARLEY

Mushrooms/Sweet Potato/Mulling Spices

🍷 Zinfandel, Broc Cellars, “Vine Starr”, Sonoma County, CA, 2017

🍷 Cider, Eric Bordelet, “Sidre Tendre”, Normandy, FR, NV

5TH

COCONUT

Vanilla/Kaffir/Grilled Pineapple

🍷 Oloroso/PX, Lustau, East India Sherry, Andalucia, ES, NV

🍷 Rum, Foursquare, “Premise”, St. Philip, BB