



1ST

CHIPS & GUAC

Avocado/Smoked Trout Roe/Pickled Red Onion

🍷 Pinot Noir, Teutonic, Laurel Vineyard, Willamette Valley, OR, 2018

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

2ND

HALIBUT

Crawfish/Pea/Fava Bean/Buttermilk

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

🍺 Sour Wit, Brouwerij de Brabandre, "Wittekerke Wild", BE

3RD

TAGLIATELLE

Uni/Abalone/Miso/Seaweed

🍷 Nebbiolo, Barolo, Giacomo Borgogno, "No Name", Piedmont, IT, 2013

🍺 Minato "Harbor" Tsuchizaki, Yamahai, Nama Genshu, Akita, 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



1ST

CHIPS & GUAC

Avocado/Pickled Red Onion

🍷 Pinot Noir, Teutonic Wine Company, Willamette Valley, OR, 2018

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

2ND

BURRATA

Pea/Fava Bean

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

🍷 Sour Wit, Brouwerij de Brabandre, "Wittekerke Wild", BE

3RD

CELERY FAGOTTINI

Black Trumpet Mushrooms/Marjoram Pesto

🍷 Nebbiolo, Barolo, Giacomo Borgogno, "No Name", Piedmont, IT, 2013

🍷 Minato "Harbor" Tsuchizaki, Yamahai, Nama Genshu, Akita, 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