

Essential Menu

Mushroom Cappuccino

sweet potato / madeira reduction

choice of:

Zebra Tomato

gold ossetra caviar / nepetella / black cherry

Rosé, Hope Well, 'Improbable Rosé' Eola-Amity Hills, Oregon 2022

Wild Red King Crab

foie gras / oxalis / bouillon corsé

White Blend, Marcel Deiss, 'Schoffweg' Alsace, France 2019

Langoustine

slightly cooked / stuffed zita / swarnadwipa / green curry

Grüner Veltliner, Emmerich Knoll, Loibner, 'Federspiel' Wachau, Austria 2023

Scallop

lightly smoked / gold ossetra caviar / champagne hazelnut

Riesling, Peter Lauer, 'No. 21 Ayl 1G' Saar, Germany

Wild Turbot

poached / zucchini flower / costata romanesco / amontillado sabayon

Condrieu, Yves Cuilleron, 'La Petite Côte' Northern Rhône Valley, France 2023

choice of:

Squab

racan / roasted / orange condiment / farce à gratin / sauce diable

Châteauneuf-du-Pape, Gerard Charvin, Rhône Valley, France 2018

Wagyu Beef Cap

rosa bianca eggplant / mint / gekkeikan sake reduction

Bordeaux, Château de Sales, Héritiers de Lambert, Pomerol, France 2016

Rhubarb

marmalade / kefir givré / parfum de rose

choice of:

Tart "Tout Chocolat"

warm

Rivesaltes Ambré, Domaine de Rancy, Roussillon, France, 2000

Royal Ann Cherry

osmanthus & elderflower / purple shiso sorbet / sakura

Tokaji 5 Puttonyos, Royal Tokaji, 'Red Label' Tokaj, Hungary, 2018

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255 prix fixe

170 wine pairing

245 reserve wine pairing

Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. Please let us know about food allergies, and dietary preferences.