

chef's counter tasting menu

saturday, june 6th, 2026

bites

burnt spring onion pie tee
delta asparagus

white asparagus

krystal caviar, cured quail yolk, pickled shallots
ployez-jacquemart, 'extra brut, chardonnay/pinot meunier
champagne, france n.v.

yellowfin tuna

purple kohlrabi, cold dashi
do ferreiro, albariño, rías baixas, spain 2023

yuzu ice

smoked chive, oyster

squid ink tagliolini

california artichoke, fennel confit, pei mussels
fazenda augalevada areas de rei, dona branca
monterrei, ribeiro, spain 2022

seared hokkaido scallop

crab butter, sea urchin hollandaise
pedro parra, cinsault, itata valley, chile 2022

the buffalo wing

almanac 'true' american lager, alameda, california

aged liberty farm duck

koji glaze, duck leg pyramide, morel
yann chave, 'le rouvre' syrah, crozes-hermitage, france 2023

strawberry tartelette

chamomile, mascarpone, fennel

coffee mascarpone

brown butter, wild blueberry, soy sauce caramel
chateau raymond-lafon, semillon/sauvignon blanc, sauterne,
1998