

Menu

8 course 2550++

WINE PAIRING

4 Glasses 1650++

*6 Glasses 2300++

SNACKS

Chickpea Pillow | Crab | Lardo
Pea Tartlette | Smoked Curd | Finger Lime
Foie Gras | Dark Chocolate | Piquillo Pepper
Oyster | Guava | Green Chili | Lime

BAFUN UNI PAIN PERDU | CREAM CHEESE 480++

Aubert et Fils, Champagne Brut NV

Sourdough Brioche | Shallot Butter | Onion Ash

**MUSHROOM CHAWANMUSHI | TRUFFLE REDUCTION |
SWISS BROWN | WILD RICE**

* Joseph Drouhin Chablis 2018

**SALT BAKED HEIRLOOM BEETROOT | SMOKED
YOGHURT | WALNUT**

Domaine Vacheron Sancerre, Loire Valley 2018

**KOMBU CURED HAKE | CAULIFLOWER 3 WAYS |
GRAPES | BERGAMOT**

* Cline Old Vine Zinfandel, Lodi Valley California 2017

**48HR SLOW COOKED SHORT RIB | BABY SPINACH |
SWEET POTATO | BARLEY RISOTTO**
Supplement Truffle 450++

Tenuta San Guido "Le Difese", Tuscany 2016

**FENNEL & LYCHEE SORBET | DILL | LEMON | CONFIT
SHALLOT**

**BLACK SESAME ICE CREAM | WHITE CHOCOLATE |
CHERRIES**

Robertson Winery "Special late Harvest"
Gewurztraminer 2018

MIGNARDISES