



SPRING TASTING MENU

\$85

COURSE 1

carrot ginger crèmeux sandwich
potato | caviar | crème fraîche tart*
TransparentSea Farm prawn | avocado | ikura cone*
king salmon | pickled shallot | everything bagel buñuelo*

COURSE 2

fava bean | prosciutto | burrata | nettle pesto salad

COURSE 3

Weathervane scallop | prawn | risotto nero | oregano

COURSE 4

CHOICE OF:

duck breast | Fat Uncle Farms almond romesco | snap pea | huckleberry gastrique

OR

A5 Wagyu | TransparentSea Farm prawn bibimbap | 63-degree egg | banchan

\$55 supplement

COURSE 5

chocolate truffle | blueberry dust
matcha green tea ice cream sandwich
satsuma | mascarpone | mint sugar cone
Harry's Berries strawberry | vanilla buttercream buñuelo

DATE:

5/3/24

CHEF:

Jason Custer

**consuming raw or undercooked food items
may increase your risk of foodborne illness
{menu subject to change}*