



FALL TASTING MENU

\$125

SAKIZUKE

burrata panna cotta | Blue Heron Farm tomato | basil granita *

CANAPÉS COURSE

tastes of the season *

COURSE 1

steelhead crudo *

Asian pear aguachile | avocado | Kyoka radish

COURSE 2

Pacific halibut

polenta | leek | tomato jam

COURSE 3

Mary's chicken karaage

Koda Farms rice | cherry ponzu

COURSE 4

Helen Hollander's squab *

Girl & Dug mustard green | kumquat | apple jus

OR

Masami Ranch Wagyu *

Blue Heron summer squash | yakiniku

\$65 SUPPLEMENT

DESSERT COURSE

rice pudding

apple | pumpkin seed streusel | miso caramel

DATE:

9/26/25

CHEF:

Jason Custer

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