



SPRING TASTING MENU

\$85

COURSE 1

duck rillettes | kumquat cone
carrot ginger crèmeux sandwich
potato | caviar | crème fraîche tart*
albacore tuna | avocado | whiskey barrel aged shoyu buñuelo*

COURSE 2

English pea | prosciutto | burrata | nettle pesto salad

COURSE 3

Alaskan halibut | Kandarian Organic Farms farro | fava bean | maitake mushroom | black truffle

COURSE 4

CHOICE OF:

duck breast | compressed strawberry | sunchoke | beet

OR

A5 Wagyu | TransparentSea Farm prawn bibimbap | 63-degree egg | banchan
\$55 supplement

COURSE 5

raspberry ice cream sandwich
chocolate truffle | blueberry dust
huckleberry | vanilla buttercream buñuelo
Harry's Berries strawberry | mascarpone | matcha cone

DATE:

4/19/24

CHEF:

Jason Custer

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