



SPRING TASTING MENU

\$125

CANAPÉS COURSE
tastes of the season *

COURSE 1
Steelhead crudo *
leche de tigre | avocado | cucumber | kumquat

COURSE 2
Blossom Bluff Orchards peach salad
chèvre | peach sorbet | golden beet

COURSE 3
Pacific halibut
potato pavé | tarragon dill cream | caviar

COURSE 4
corn chawanmushi
morel mushroom | garlic chive | smoked ikura

COURSE 5
Helen Hollander's squab *
mustard green | aprium | brown butter date jus

OR

Masami Ranch Wagyu *
Girl & Dug squashini | miso carrot | yakiniku
\$65 SUPPLEMENT

DESSERT COURSE
coconut milk panna cotta | blackberry coulis | sesame

DATE:

6/6/25

CHEF:

Jason Custer

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