



SUMMER TASTING MENU

\$125

CANAPÉS COURSE
tastes of the season *

COURSE 1
Albacore tuna tartare *
Blossom Bluff Orchards apricot aguachile | cucumber

COURSE 2
white corn gazpacho
tomato | duck chicharrón | avocado

COURSE 3
KFC “Korean fried chicken”
Mary’s chicken | morel mushroom | kaluga caviar buttermilk ranch

COURSE 4
Helen Hollander’s squab *
cauliflower | kumquat | brown butter date jus

COURSE 5
duck & cherries *
almond mole | confit tamal | cherry gastrique

OR

Masami Ranch Wagyu *
summer squash | miso carrot | yakiniku

\$65 SUPPLEMENT

DESSERT COURSE
Bird’s Milk cake
buttercream | chocolate ganache

DATE:

6/20/25

CHEF:

Jason Custer

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