



SUMMER TASTING MENU

\$125

CANAPÉS COURSE
tastes of the season *

COURSE 1
steelhead crudo *
Weiser Family Farms melon aguachile | avocado

COURSE 2
beets & burrata
blood orange | balsamic | arugula

COURSE 3
Pacific halibut
summer squash | ikura cream

COURSE 4
corn chawanmushi
tomato jam | Australian black summer truffle

COURSE 5
Helen Hollander's squab *
Blue Heron Farm peaches | mustard green
OR
Masami Ranch Wagyu ribeye *
pommes purée | turnip | szechuan sauce au poivre
\$65 SUPPLEMENT

DESSERT COURSE
Koda Farms rice pudding
Thai basil ice cream | sesame tuile

DATE:

8/1/25

CHEF:

Jason Custer

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



WINE PAIRING

\$75

COURSE 1

2021 Eberle Estate Viognier
Paso Robles | California

COURSE 3

2022 Izadi Selección Rioja Blanco
Rioja | Spain

COURSE 4

Hakutsuru Superior Junmai Ginko Sake
Kobe | Japan

COURSE 5

2022 Mastro Scheidt Primitivo Riserva
Lake County | California

or

2019 Penfolds Bin 704 Cabernet Sauvignon
Napa Valley | California

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