



WINTER TASTING MENU

\$125

CANAPÉS COURSE
tastes of the season *

COURSE 1
Weathervane scallop crudo *
yuzu kosho | avocado | caviar | ginger

COURSE 2
Lodi squash salad
burrata | apple | pecan | arugula

COURSE 3
Olympic Peninsula steelhead
Koda Farms Kokuho Rice | banchan | black garlic | ikura

COURSE 4
Tehachapi Grain Project rye ramen
pork belly | seasonal mushroom | radish

MAIN COURSE
lamb lollipop *
farro | fennel | sweet potato | sea buckthorn chutney

OR

A5 Japanese Wagyu *
pommes pureé | spinach | winter truffle | au poivre

\$65 SUPPLEMENT

DESSERT COURSE
parsnip beignet | coconut milk panna cotta | oolong tea | cardamom sugar

DATE:

1/31/25

CHEF:

Jason Custer

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