



WINTER TASTING MENU

\$85

COURSE 1

purple carrot crémeux sandwich
potato | caviar | crème fraiche tart*
bison tartare | sea urchin buñuelo*
TransparentSea Farm prawn | avocado crema | furikake*

COURSE 2

beet | chèvre | Fat Uncle Farms almond | yuzu

COURSE 3

Alaskan king salmon | everything bagel | dill | ikura*

COURSE 4

CHOICE OF:

Peads and Barnetts pork | English pea | Weiser Family Farms carrot | fennel

OR

A5 Wagyu | sunchoke | hedgehog mushroom | bloomsdale spinach | date jus*

\$55 supplement

COURSE 5

chocolate truffle | blueberry dust
vanilla cardamom ice cream sandwich
miso chocolate mousse | cherry wine cone
Harry's Berries strawberry rhubarb | vanilla buttercream buñuelo

DATE:

2/23/24

CHEF:

Jason Custer

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