

**TASTING MENU — \$85/P**

wine pairings will be available

**HAWAII**

tiradito • ginger • lime • fresno chile

or

**STEAK TARTARE**

\*new\* bone-mayo • egg pâté

---

**GNOCCHI**

parisian style • parsnip • leeks

or

**HOT HONEY BRUSSELS**

broccoli • togarashi • pineapple • pink pepper

---

**SWEET SHRIMP**

chowder style • chopped clams • pickled celery • crispy potato

or

**BLACK COD**

red curry • pickled grapes

---

**DUCK + FOIE**

honey cured breast • foie • fresh cherry • maitake

**SMOKED LAMB**

goat cheese agnolotti • pecorino

**ANY DESSERT YOU WANT :)**

