

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

50 LAYER POTATO

french onion style • gruyère • bordelaise

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

if your heart desires:

2 bite tacos - \$15

hot honey brussels- \$15

ANY DESSERT YOU WANT :)

