

Sample Summer Menu

Full Experience Tasting Menu: \$180 per person

Beverage Pairing: \$120 per person

Non-Alcoholic Beverage Pairing: \$75 per person

Halibut cured egg yolk, condiment of horseradish and espelette

Dirty & Rowdy, Sparkling Wine, El Dorado, 2014

Just smoked salmon apple syrup, apple wood

Christophe Richel, Vin de Savoie, Apremont, 2017

Seaweeds from the cove purple sea urchin, salted cucumber

Inoue Seikichi Co., "Sawahime" Junmai Ginjo, Tochigi Prefecture

Spot Prawn sungold bouillon, cress

Les Domaine Ott, Rosé, Côtes de Provence, 2015

Grilled zucchini custard trout roe, charred leek, yuzu

Cave de Ribeauville, Riesling "Osterberg" Grand Cru, 2012

Bread service sourdough bread, cultured butter, sea lettuce

Grilled maitake kelp broth, bone marrow

Domaine du Meix Foulot, "Clos du Château de Montaigu", Mercurey, 2012

Carrot paste of hemp and sesame, walla walla onion, pine vinegar

Monthélie-Douhairet-Porcheret, "Les Duresses" 1er Cru, Monthélie, Burgundy 2014

Lamb garden leaves, sauce of sunflower seed and porcini

Baxter, Nebbiolo "Fox Hill Vineyard", Mendocino, 2013

Gewürztraminer ice sweet and aromatic flowers from the garden

Seaweed ice cream miso tart, cocoa, bay nut

Pine, yerba buena and marigold tea grilled honey

Rice pudding matcha, black ginger

Strawberries marigold

Rare Wine Co. "Baltimore Rainwater", Madeira, NV