## first

c ucumber
dill, buttermilk, basil, kimchi tart, yogurt, pickled garlic
c rab
green peas, dashi jelly, rhubarb ice, aged shoyu, ginger
o yster*
poached, charleston gold rice, champagne sabayon
Optional Krug pairing $\$ 65$
h a m a chi*
kohlrabi, crispy sweet potato noodle, herb aioli, ponzu
wagyu*
asparagus, egg sauce, finger lime, kosho, sauce japonaise
second
e g g *
$62^{\circ}$ egg, one oak grits, mushroom, iberico ham, shrimp
$\$ 20$ truffle supplement
scallop
farm radish, red seaweed, white wheatberries, ham broth
lobster
yuzu, sorrel, crispy vanilla rice cake, cabbage, vadouvan
quail
morel mushrooms, fennel, spring onion, walnut barbeque
foie gras
strawberries, sudachi, salted marcona almond crème $\$ 20$ supplement


## entrées

t una*
ossetra, amaranth, meyer lemon, brown butter dashi
halibut*
truffle, turnip, white asparagus, onion soubise, whey
d uck *
honey, red cherries, farm beets, red endive, pistachio jus
lamb*
bamboo rice, thai coconut, green grapes, green curry
beef*
two styles, farm carrots, sea buckthorn, shaoxing sauce
\$85 supplement Japanese wagyu
spring
spring succotash, ginger rice, wasabi emulsion, onion toast
dessert
green
sicilian pistachios, aerated matcha, olive oil chiffon, feuilletine
strawberry
parfait, frozen coconut koji, berry confit, consommé pour over
honey
milk ganache, kataifi, orange blossom, nitro labneh, bee pollen
chocolate
tropilia ganache, cocoa nibs, chambord, raspberry hibiscus sorbet
cheese fromager d'affinois espuma, air baguette, mostarda, english peas


