“one oak farm”

tomato
compressed watermelon, sudachi, sea grapes, dashi

“sunflower”
crab
chilled king crab, lemon sorrel ice, yogurt, young pine buds

“oysters”
crudo
hirame flounder, summer melon, caviar, puffed grains

“miso cherry”
scallop
sunchoke velouté, smoked roe, confit sunchoke, rye toast

“foie macaron”
quail
blackberries, aged sherry, vanilla onion, blue cornbread

“corn dog”
lamb
farro verde, grilled cucumber, green tomato, pistachio, yuzu

“art-sicle”
blueberry
coconut kakigori, litchi, red shiso, elderberry, clove crumb

mignardises