

# TASTING MENU

## OYSTER

*apple . cilantro . grapefruit*

## CAVIAR

*melon . verbena*

2013 Movia Sivi Pinot, Goriška Brda, Slovenia

## SQUID

*fermented tomato . almond . moroccan milk*

NV Shizengo Yamahai Junmai Nishishirakawa-gun, Japan

## SALMON

*fennel . blood orange . olive . fresh z'hug*

2016 Cameron Pinot Grigio Ramato, Dundee Hills, Willamette Valley, Oregon

## CORN

*tomato . piquillo pepper . shrimp*

Fort Point Brewery 'Park' Hoppy Wheat, San Francisco, California

## SHORT RIB

*black garlic . hakurei turnip . plum*

## COUSCOUS

*preserved lemon . blossoms*

2013 Storybook Mountain 'Estate' Zinfandel, Napa Valley, California

## TISANE

*mint . verbena*

## MELON

*basil . cucumber*

2016 La Spinetta Moscato d'Asti, Piedmont, Italy

## CHOCOLATE

*peanut . date . spiced marshmallow*

2001 Niepoort Colheita, Douro, Portugal

MENU | 125  
BEVERAGE PAIRING | 85