

Summer Snacks

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Sake Lees | Forbidden Rice | Shiso

—

Poached Oyster | Summer Squash | Bronze Fennel

or

White Rabbit | Ground Berries | Ginger Mint

—

Corvina | Leche de Tigre | Ossetra Caviar

or

Eggplant | Bok Choi | Black Garlic

—

Fruits de Mer | Saffron Pici | Currant Tomato

or

Sweet Corn | Chanterelle Pasta | Espelette

—

Rouget | Lobster-Bottarga Emulsion | Radish

or

American Wagyu | Bluefoot Mushroom | Cauliflower

—

Summer's Flowers | Buckwheat Honey | Elderflower

or

Tonka Bean | Raspberry-Hibiscus | Sicilian Pistachio

—

Apricot False Tart | Ginger-Almond | Lemon Verbena

or

Santarem Chocolate | Thai Basil | Cardamom Leaf

\$175

Chef's Extended Menu | \$245

Wine Pairings

Cru | \$150

Premier | \$250

Clos | \$750

Executive Chef | Nick Dostal

Executive Pastry Chef | Evan Sheridan