

June 26th through July 2nd

Whipped **Sea Urchin** | Baguette | Chive | Parmesan
\$15

Beef Tartare | Jerky | Aioli | Cured Pork Fat | Red Onion
\$19

1/2 Dozen **Oysters** | Wild Mushroom Mousse | Salmon Roe
\$22

Crudo : Caviar | Sea Urchin | Salmon Roe | Foie Gras
\$65

Smoking **Goat Cheese** | Sweetened Kalamata | Pickles
\$18

Cauliflower Served Over **Cauliflower** Garnished w/ **Cauliflower**
\$12

Selection of **Scratch Made** Goods i.e. Meat | Fish | Cheese | etc.
\$27

Sugar Roasted **Carrots** | Yogurt | Pistachio | Cumin
\$13

Stuffed **Branzino** | Goat Cheese | Spinach | Grilled Over Hard Wood
\$29

Dry Aged **Filet Mignon** | Mashed Potato | Roasted Vegetables
\$42

Crispy **Duck Leg** | Mushroom Porridge | Duck Fat
\$19

Whole Grilled **Octopus** | Grapes | Scallions | Button Mushrooms
\$29

Rice Bowl | Nori | Avocado | Sea Urchin | Pork Belly | Salmon Roe
\$42

20oz Dry Aged Prime **Ribeye** | Mashed Potato | Asparagus | Tomato
\$95

Roasted Australian **Lamb Loin** | Spinach | Broccoli | Radish
\$36

Selected Preparation of **Foie Gras**
\$MP

please inform your server of any dietary restrictions or allergies

*IN AN EFFORT TO SAVE WATER, FRESH SHARE PLATES AND UTENSILS ARE AVAILABLE UPON REQUEST

We believe in the value of our team as a whole and therefore have decided to implement an 18% service charge so that our entire team is compensated accordingly.

Thank you for your support in helping us usher in a more balanced work environment

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Beginner - \$50/person
Intermediate - \$85/person
Advanced - \$110/person

beverage pairing - 35 | 50 | 65

beef fat **chips** with yogurt and caviar
green mussel and sea urchin **sake** shots
pork belly and raw oyster with coconut and chamomile
roasted garlic and fresh thyme **popcorn**
mashed potato **bread** with house butter
lemon and pistachio **kale chips**

oysters of the day with caramelized wild mushroom mousse
raw-ish mexican white **prawns** with green cabbage and onions
torched **escolar** with roasted sweetbreads

grilled **octopus** with yogurt and roasted carrots
smoking goat's milk **cheese** with sourdough and pickles
roasted **cauliflower** with onions and pistachios
hanger steak with mashed potatoes and vegetables

dark **chocolate** and cayenne candy bar
vanilla ice cream cone

in an effort to serve only the finest product, please note that tasting menus are subject to change without notice
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