

*uni custard*  
*beef tartare, parsnip*  
paul laurent brut champagne nv

*dungeness crab arancini*  
*young leek - crab bisque*  
dm feuillat-juillot montagny 2017

*hot oysters*  
*chickpea-dill panisse*

*short ribs ravioli*  
*truffle +10*  
george glantenay volnay 1er cru 2017

*baja kampachi "niçoise"*

*lamb osso bucco, grains*  
reversanti barbaresco 2018

*cheese +16*

*meyer lemon parfait*  
château grillon sauternes 2019

*118 per guest*  
*beverage pairing 65*  
*menu subject to change per market*  
*no customization available*

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january 2023

