

GOLDEN OSETRA CAVIAR
cured hamachi, dill and saffron

MAINE SEA URCHIN
nigiri with yuzu kosho and genmai

SPANISH MACKEREL
asian pear with seaweeds and sea grape

BEAUSOLEIL OYSTER
mangalica consommé, smoked finger lime and borage

JAMÓN MANGALICA
black walnut, egg yolk and quince

ALASKAN KING CRAB
aguachile, chicharrones and wild oregano

MADAI
french white asparagus, perigord truffle and yeast

HUDSON VALLEY FOIE GRAS
smoked black pepper, dried wild blueberry and oxalis

BERKSHIRE PORK
rib with raita, cumin and parsley

JAPANESE A5 WAGYU
golden cordyceps, lemon thyme and matsutake reduction

LEMON
sorbet with dried wild fig, olive oil and manuka honey

CROISSANT
ashbrook, apple butter and rosemary

MONT BLANC
coconut, sweet potato and chestnut

MIGNARDISES
creme brulee, cookies & cream and fernet

menu \$190.

non-alcoholic pairing \$85. standard pairing \$125. reserve pairing \$250.