

CAVIAR & POTATO

LITTLE NECK CLAM & LEEK

KING FISH & PRESERVED LEMON

UNI

cauliflower | yuzu kosho | black lime

BLACK TRUFFLE

root vegetables | taro | pear

SCALLOP

tomato | apple | celery

WAGYU TARTARE

caper | dijon | cured egg yolk

RED SNAPPER

daikon | kale | yuzu

DUCK

amaranth | cranberry | betel

MAITAKE

chili | onion consommé | culantro

LAMB

eggplant | yogurt | parsnip

BERGAMOT BALL

CRÈME BRÛLÉE

ginger | coconut | pineapple

DARK CHOCOLATE

hazelnut | strawberry | black tea

## BEVERAGE PAIRINGS

### WINE

A journey through wine itself, with seven unique wines selected from around the globe drawing in new elements of flavor with each progression.

3,300++

### COCKTAIL

Seven delicately crafted cocktails, each with their own unique personality yet all designed to elevate each dish and invite new complexity to the palate.

2,500++

### MOCKTAIL

Without the alcohol, the beauty of the pairing still remains. The sophistication of flavor and the ability to enhance the palate comes from the ingredients.

1,800++