

\$125
PER PERSON

Chef's Steak Dinner

2 PERSON MINIMUM
PARTICIPATION

Three Course Tasting Menu

\$75
PER PERSON

FERMENTED TEA LEAF GF CAESAR

CRISPY SHALLOTS & GARLIC
SUNFLOWER SEEDS
SPICED PEANUTS
PARMESAN

ONION NOODLE GF CACIO E PEPE

AGED PARMESAN
URFA FLAKE
PICKLED GREEN PEPPERCORN

SWEET POTATO CASARECCE

BLACK GARLIC BUTTER
OVERRIPE PERSIMMON
THAI LIME SWEET POTATO PURÉE
HERB & ALMOND SHICHIMI

BEESWAX POACHED GF BUTTERNUT SQUASH

BROWN CHEESE FUDGE
CRISPY CHESTNUTS
BLACK RAMPS
SHEEP'S WHEY SAUCE

ROYAL RED GF SHRIMP CAKE

SALTED KOHLRABI BUTTER
WINTER BRASSICAS
SEA BUCKTHORN KOSHO
GARLIC CHIVES PRESERVES

BUDDHA'S HAND VODKA SHELLS

FOCACCIA BREADCRUMBS
BASIL BUDS
STONE YOGURT
PRESERVED LEMON

SIT BACK AND LET OUR TEAM FILL YOUR
TABLE WITH THEIR FAVORITES FROM THE
ENTIRE MENU, INCLUDING CHEF'S
BIG ASS WOOD GRILLED STEAK

LET US CURATE OR PICK FOR YOURSELF

EACH COURSE CAN BE SERVED INDIVIDUALLY
OR SHARED FOR THE TABLE, ADDITIONAL
BONUS ITEMS ARE AVAILABLE A LA CARTE.

BBQ MAITAKE V MUSHROOM

ARONIA BERRY GLAZE
BENNE SEED MISO
GRILLED BLUEBERRIES
MUSHROOM DASHI

GRILLED JAPANESE GF SWEET POTATOES

KELP TAMARI GLAZE
FRESH PASSIONFRUIT
SAKE LEES SABAYON
CREMA COFFEE OIL

ROAST JOYCE FARMS CHICKEN

GINGER SCALLION MOUSSE
PRESERVED TRUFFLE JUS
MATSUTAKE CREAMED SPINACH
KYOTO RED CARROTS

SUBSTITUTE OUR
WINTER SPECIAL
AS ONE OF YOUR THREE
CORE ITEMS!

**+\$15
SPECIAL!**

DRY AGED DUCK FROM LABELLE FARMS
SANSHO CRUSTED BREAST, SPICEBUSH SAUSAGE, DUCK JUS,
BLACK TRUMPET MUSHROOMS, OSMANTHUS & BLACKCURRANT

IMPORTANT!
IMPORTANT!
IMPORTANT!

ALTHOUGH THE
MAJORITY OF OUR
MENU CHANGES
SEASONALLY, THERE
ARE CONSTANT
EDITS, TWEAKS
AND ADJUSTMENTS
MADE ON A NIGHTLY
BASIS. PLEASE
BE AWARE THAT
CERTAIN DISHES AND
COMPONENTS MAY
CHANGE NIGHT TO
NIGHT.

IMPORTANT!
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