

SET SUPPER \$70

BLACK RICE

smoked roe - prawn oil - leek

COPPA DI TESTA

mint - apricot - green almond

RIBEYE

anchovy - chamomile - gherkin

SMOKED TEA CREMEUX

fermented persimmon - black olive

PESCATARIAN \$70

BLACK RICE

smoked roe - prawn oil - leek

SQUID

shiso - cherry - bottarga

ROCK COD

egg yolk - arugula - lemon

SMOKED TEA CREMEUX

fermented persimmon - black olive

VEGETARIAN \$60

JUNE GARLIC

beet - almond - barley miso

KING TRUMPET

onion - yeast - black pepper

CARROT

shishito - agretti - sourdough

PLUM

bread syrup - olallieberry jam

VEGAN \$60

TOFU

artichoke - black garlic - sungold

SHIITAKE

verbena - buckwheat - chive

CARROT

shishito - agretti - sourdough

PLUM

bread syrup - olallieberry jam

WINE PAIRING \$35

MARGERUM

“Sybarite” Sauv Blanc, Santa Barbara County, CA ‘17

BREWER-CLIFTON

Chardonnay, Santa Rita Hills, CA ‘16

ERIC KENT

Pinot Noir, Sonoma, CA ‘16

PORTO L.B.V. WARRE’S ‘02

