

# CHEF'S TASTING MENU

RADISH kombu butter

QUAIL EGG burnt hay, garlic emulsion

HOUSE CURED CHORIZO slipper ciabatta

TEMPURA asparagus, cricket salt

TROUT ROE hollandaise, smoke

*Renardat Fache, Cerdon Rouge, Bugey, FR 2015*

WILD WELFLEET OYSTERS sea urchin sabayon

*Aligote, Noëlla Morantin, L'effe Mer, 2017*

RAMP & BEEF EXTRACTION

SOURDOUGH cultured butter, nettle, smoked salt

MOREL MUSHROOMS spring onion, foie gras emulsion

*Grenache Gris, Yannick Pettelier, Languedoc-Roussillon, FR 2016*

LIVE SPOT PRAWNS ramp butter, spanish paprika

*Aligote, Noella Morantin, L'effet Mer Loire Valley, FR 2017*

STRIP STEAK escarole, knotweed vinaigrette

*Aglanico Blend, Cantina Giardino, Sardinia, IT NV*

STRAWBERRIES rhubarb, sorrel, angelica

*Mango Hababero Meade, DMI, 2019*

CHARRED ASH SORBET

*Cardamaro, Piedmont, IT*

