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BEET CURED HAMACHI
SASHIMI, TARTARE, BLUE POTATO CRISP

FOIE GRAS TORCHON
BLUEBERRY, GOOSEBERRY, POPCORN

GOLDEN OYSTER MUSHROOM
PERSIMMON, HABANADA, BUCKWHEAT

=

POTATO AND PEACH
HAZELNUT, CAVIAR

ORA KING SALMON
APPLE, DILL, HORSERADISH

SUNCHOKE AGNOLOTTI
JAMON IBERICO, RICOTTA, CHIVE

≡

WOODLAND MUSHROOMS
MOROMI SOY, SWEET POTATO, PEPITA

LOBSTER & NASTURTIUM
HEIRLOOM CORNMEAL PORRIDGE, TOMATO NAGE

SMOKED DUCK
BEETS, GRAPES, PORT

WAGYU AND PLUM
HEN OF THE WOODS, ONION, CELERY ROOT

≡

FOUR FAT FOWL TRIPLE CRÈME
APRICOT, PECAN

CHOCOLATE CREMEUX
VANILLA, MAPLE, FIG

PEACH & RICOTTA
WHITE CHOCOLATE, RASPBERRY, ENGLISH TEA CAKE

FOUR COURSE 185 / CHEF'S TASTING 245

CHEF CONNOR PEARL