

# SUPPER

## *Snacks*

2023 pickled vegetable	5
kanpachi   yuzu, spruce tip	8
wagyu skirt   roasted tomato, black garlic	15

## *Smallish Plates*

seafood tartare   hoja santo leaf, finger lime	26
cherry tomato   nasturtium, green strawberry	20
cucumber   sesame, shiro shoyu	17
chicken   salsa macha, herb salad	32
red snapper   heirloom tomato, summer truffle	39

## *Bigger Plates* serving 2+ guests

lubina   black emmer, shishito	75
pork collar   calypso beans, salsa roja	85
ny strip   summer squash, turnip	145

## *Sweet Treats*

rhubarb sorbet   strawberry, orange blossom	9
spruce tip ice cream	9
dulcey chocolate   palmier cookie, cherry	11

\*Ask your server what menu items can be cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness\*

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SEVEN COURSE TASTING MENU \$140

WINE PAIRINGS \$55

We ask that the entire table participates in the tasting menu

kanpachi | yuzu, spruce tip  
cherry tomato | nasturtium, green strawberry  
house dry riesling, leelanau, michigan

scallop | baby napa, vadouvan  
idlewild white blend, central coast, california

potato | creme fraiche, summer truffle  
laurent perrier brut, champagne, france

duck | cherry, herb jus  
jean-paul brun, morgon, beaujolais, france

wagyu teres major | swiss chard, sancho pepper  
bernard baudry, chinon, loire valley, france

sourdough ice cream | whey caramel, brown butter  
broadbent 20 yr tawny port, portugal

