

SUPPER

Bites

shiro plum chamoy, purple mint	5
jonah crab cilantro, sweet corn	7
trout roe potato, cultured cream	9
tartare toast jalapeno, chive	8

Shareables

blue fin tuna plum, basil	24
heirloom tomato shiso, summer blooms	19
summer squash maple, hazelnut	21
rainbow carrots black walnut, lemon	19
matsutake mushroom honey crisp apple, white miso	24
broccoli oyster sauce, peanut	21
beets coffee, mustard	19
shishito peppers tomato garum, sesame	17
sea bream swarnadwipa, radish	49
pork tomahawk cauliflower, black garlic	61
ribeye sauce au poivre, acorn squash	72

Sweet Treats

olive oil cake apple, rose	8
spruce tip ice cream	7
dark chocolate fennel, cherry	9

*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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NINE COURSE TASTING MENU \$150

WINE PAIRINGS \$75

We ask that the entire table participates in the tasting menu

royal miyagi oyster | buttermilk, trout roe
tomato | fish sauce caramel, summer blooms

house dry riesling, leelanau, michigan

rainbow carrots | black walnut, lemon gel
scallop | tomato seeds, lime

villabella, lugana, italy

loup de mere | cauliflower, black garlic

kuentz-bas, alsace, france

black emmer | marinated mushroom

jean marc barthez, bordeaux, france

squab | nasturtium jus, acorn squash puree

vinas del lentisco-villota 'salvanevada', rioja, spain

late summer sorbet | preserved melon, basil granita

sourdough ice cream | whey caramel

cleto chiarli lambrusco, modena, italy