

sample
menu!

+++ extras! +++

30g ossetra caviar* \$130
(sustainably farmed in france)
egg foam, scallions
daikon pancake

seared foie gras* \$35
burnt white chocolate
celery root

**tomme des croquants
aux noix \$10**
radicchio, apple cake

omnivore

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oyster stew

carrot risotto

cashew

matsutake

arrowhead cabbage
rice porridge

monkfish

kefir lime + squash puree
curry pickled mussels
brussel sprouts

beef*

purple cabbage, onion

chocolate and beet

torched meringue

\$120

pairing \$70

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