



ASTER

DINNER

FOUR COURSE MENU — 75 per person

please select one option from each course

WINE PAIRINGS — 48 per person

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MARKET GREENS & HERBS, avocado, seeds, mandarin, honey-lime

DELICATA SQUASH, smoked carrot, olive, fuyu, fermented chili

DRY AGED BEEF, umeboshi, brown rice crisp, kimchi furikake

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CHILLED SUNCHOKE SOUP, kohlrabi, hachiya, walnut, berbere

SOFT-COOKED EGG, nori, puffed rice, bacon, smoked trout roe

WILD MUSHROOMS, cabbage, pear, roasted garlic

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ARTICHOKE shimeji, comté, fines herbes

TROUT, black garlic mole, chard, black trumpet, oro blanco

HEN, brassicas, gooseberry, sunflower, xo

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SUNFLOWER PAIN D'ÉPICES, pumpkin, ginger, buttermilk

FROZEN YOGURT, guava, honey, szechuan pepper

SMOKED CARAMEL bitter chocolate, sour orange, vanilla

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SOURDOUGH, house cultured butter — 5