

— TASTING MENU —

\$85 > \$140 with wine pairings

egg tofu, clams, finger lime, sunchoke chips, wasabi, sake vinaigrette, chilled turnip broth // Tedorigawa Yamahai

Junmai > Ishikawa, Japan

smoked trout glazed in fermented juices, potato, red cabbage, buttermilk, sorrel // Tatomer Grüner Veltliner > '16

Santa Barbara County, CA

shiitake dashi, shaved beef, shrimp oil, watercress, myoga // Quim Battle Foranell > '11 Alella, Spain

shaved apple, hazelnut milk custard, kohlrabi, red mustard, tarragon, ginger ice // Bodegas Hidalgo Las 30 del Cadrado

> Cadiz, Spain

braised beef belly, potato pavé, soured onions, horseradish cream, kale, fine herbs// Vinca Minor Cabernet Sauvignon >

'16 Santa Cruz Mountains, California

celery sorbet, verjus soda

salted date ice cream, pumpkin seed croquant, black sesame caramel // Broadbent Sercial 10 year Madeira > Madeira,

Portugal

Participation is required by the entire table.

Part of the proceeds from January 2018 will be donated to SF Food Bank