

Choose one of each

four courses 115





One

FLUKE

Cured in kelp, with preserved kiwi berry and a gelée of its smoked bones

DAIKON RADISH

Lightly poached oysters, pear, and mustard greens

BEETS

Soy milk, sunflower seed, radish, and honey

STEAK TARTARE

A take on our 1950's original with capers, mustard, and egg yolk

CANLIS SALAD

Our great grandmother's recipe, with bacon, mint, and lemon



RUTABAGA

Cooked in schmaltz with dungeness crab, quince, and kani miso

MALTED PANCAKE

Fermented cabbage and sauce Pierre

CARROTS

Slowly roasted with onion jam, beans, and celeriac

ABALONE

Porridge of grains and seeds with kumquat and kombu

FAZZOLETTI

Rabbit, parsnip, and lovage





Three

PULLET EGG

Glazed in onion broth, turnip, and malted barley

HALIBUT *

Poached with kohlrabi and chrysanthemum

LAMB

Spring onions with a sauce of grilled brassica leaves and currant vinegar

PORK

Radicchio, roasted in quince butter, and mysost

RIBEYE

OR UPGRADE TO A5 MIYAZAKI +105

Salsify, mushrooms, sansho pepper



Four

GRAPEFRUIT

Vanilla crèmeux and long pepper meringue

RHUBARB

Tarragon, white chocolate mousse, and black lime

BLACK SESAME

Chocolate, blood orange, and yogurt

SOUFFLÉ

Orange Curaçao, crème anglaise, and warm madeleines

EXPLORATEUR

Triple crème cheese with pain perdu, petit greens, and dates