

Chef's Tasting Menu

Raw Top Round*

garum & egg yolk sauce, daikon radish, raw onion

High Ball - Suntory Toki, Benedictine, lemon, soda



Sandwich

éclair, bresaola, horseradish mayonnaise

Ramazotti amaro, cherry cordial, demerara, soda



Crispy Belly

fermented squash, mushrooms,
apple and pumpkin seeds

2020 Zohlfhof 'Dionysos' Gewürztraminer



Chef Selected Steaks

nettle barley risotto, lemon, pinenuts, and lardo

2019 Château Des Graviers Margaux, Bordeaux, FR



Rose Hip Soup

Flowering Currant Ice Cream, Toasted Tallow Cake

Kiralyudvar 'Ilona' Tokaji, HU



Kopke 10 year Tawny port, Branca Menta

** Consuming raw, undercooked, or unpasteurized foods may increase
foodborne illness risks*