

*mud crab, roasted chicken
robinson sea bream, shallot, kohlrabi, rye
scallop, kelp, shiitake
pomme dauphine, salmon pearls
glazed short rib, mustard, nori*

*kingfish, dashi, yacón
white asparagus, almond, bee pollen
marron, bone marrow, lemon aspen +umami supplement
rankin cod, spring vegetables, squid
wagin duck, mulberry, walnut*

*pineapple cake
roasted potato, hot chocolate, miso ice cream
coconut, custard apple, white chocolate
eucalyptus
grapefruit and walnut
davidson plum*



*chef's tasting menu 110
with matching wines 165
+ umami supplement 19
+ umami supplement wine 8*