

**march 18 2017
happy anniversary!**

pomme soufflée. lobster paloise.

fluke – barrel aged bonji

sea urchin – chickpea, hozon

ko egg – caviar

beef – au poivre

razor clam – pineapple, basil

**skate – vin jaune
katsu roll**

duck – squash

foie gras – lychee, pine nut, riesling jelly

wild rice – kombu

persimmon – yuzu

aperitif – cappellano, barolo chinato

prager 'hinter der burg,' federspiel
wachau, austria 2015

el maestro sierra, 12 years, amontillado
jerez, spain

van volxem '1900,' sekt
saar, germany 2009

bernard levet 'les journaliers,' côte rôtie
rhône valley, france 2009

julien sunier, fleurie
beaujolais, france 2015

hubert lamy 'les chataigners,' bourgogne
burgundy, france 2014

bindi, original vineyard
macedon ranges, victoria, australia 2013

günther steinmetz dhroner, 'hofberg,' feinherb
mosel, germany 2014

enoki shuzo 'hanahato,' junmai kijoshu
hiroshima, japan