

January 20 2018

**pomme soufflée, lobster paloise,
chicken oyster.**

fluke – rye bonji, mustard greens

sea urchin – chickpea hozon, olive oil

ko egg – white sturgeon caviar

beef – au poivre

dungeness crab – brown rice, bourbon

skate – potato, black truffle

duck – cabbage, blood orange

fole gras – lychee, pine nut, riesling

wild rice – kombu

chocolate – mint, fernet branca

aperitif – barolo chinato, curacao, lime

**ardoisières 'argile'
savole, france 2016**

**el maestro sierra amonillado
jerez, spain**

**label 'fleur de savagnin'
côtes du jura, france 2013**

**louis barruol 'fiercerolles'
crozes-hermitage, rhône, france 2015**

**shimaoka shuzo, junmai izumi yamahai
gunma, japan**

**zidarich malvasia
venezia-giulia, italy 2014**

**laherte-frères 'meunier'
champagne, france nv**

**geoffroy ratafia solera
champagne, france nv**

**enoki shuzo 'hanahato,' junmai kijoshu
hiroshima, japan**

**st. agresis amaro
brooklyn, new york**