

december 21 2019

pomme soufflée. cheese & cracker.
lobster paloise.

fluke – shishito, dashi jelly

mackerel – pickled turnip greens

scallop doughnut – shellfish glaze

ko egg – golden kaluga caviar

broken rice – sea urchin, genmaicha

striped bass – black trumpet, nori

duck – celery root, calamansi

butternut squash – black truffle

foie gras – lychee, pine nut, riesling

apple – toasted lime meringue

amazake – yogurt, persimmon

aperitif – brooklyn kura #14, orleans borbón
manzanilla, ko tomato vinegar

rodrigo méndez 'cíes'
rías baixas, spain 2018

pinte, savagnin
arbois, france 2013

de ranke 'cuvée de ranke' belgian sour ale
dottignies, belgium

tissot 'bbf' crémant du jura
arbois, france nv

matthiasson, ribolla gialla
napa valley, california 2016

ulyse collin 'les maillons' blanc de noirs
champagne, france nv

renaissance 'fg-village,' sierra foothills, 1999
simon bize 'les fournaux,' burgundy 1996

clerico 'visadi'
piedmont, italy 2000

keller 'abts e®' spätlese
rheinhessen, germany 2017

moulin touchais
côteaux du layon, france 1996

bke 'pear and chrysanthemum'
brooklyn, ny