

SALTED & FROZEN RADISH, OYSTER AND SEAWEED

SUGARSNAP PEAS WITH THEIR OWN JUICE AND PEANUT MISO

DUNGENESS CRAB & FOIE GRAS WITH SCRAMBLED KANI MISO

SHIMA AJI SEASONED WITH ITS FISH SAUCE AND GRILLED PLANTS

DRIED CORN WITH DUCK LIVER MOUSSE

ROAST DUCK WITH BLACK CURRANTS, GRILLED FLOWERS AND BEETS

BRIOCHE DOUGHNUT WITH AGED BEEF AU JUS

THE FARM LETTUCES WITH WASABI, BEEF TONGUE AND FARRO KOJI

LAMB GLAZED IN GOAT WHEY, SPRING ONION MARMITE, AND BUTTERMILK

MILK CHOCOLATE, HUCKLEBERRY, AND PRESERVED SHIITAKE MUSHROOM

A SORBET OF STRAWBERRIES AND SPICY RADISH

EGG YOLK SOAKED IN SALTED LICORICE WITH FROZEN YOGURT MERINGUE

A FLOATING ISLAND WITH CHAMOMILE JELLY & LOTS OF SORREL

SOURDOUGH DANISH

BLACK CARROT

GRILLED MINT & EMBERS