

SALTED & FROZEN RADISH WITH SEAWEED

SUGARSNAP PEAS WITH THEIR OWN JUICE AND PEANUT MISO

DUNGENESS CRAB AND FOIE GRAS WITH SCRAMBLED KANI MISO

SHIMA AJI SEASONED WITH ITS FISH SAUCE AND GRILLED PLANTS

BRIOCHE DOUGHNUT WITH AGED BEEF AU JUS

PORCINI, BONE MARROW, FARRO AND KOJI HOLLANDAISE

LAMB GLAZED IN GOAT WHEY, SPRING ONION MARMITE& GOAT MILK CURD

MILK CHOCOLATE, HUCKLEBERRY, AND PRESERVED SHIITAKE MUSHROOM

EGG YOLK SOAKED IN SALTED LICORICE WITH FROZEN YOGURT MERINGUE

MARIGOLD ICE CREAM WITH CHAMOMILE JELLY & LOTS OF SORREL