



Buckwheat Blini with Smoked Salmon, and Osetra Caviar

Toki Whisky, Amara Nonino Quintessentia, Aperol, and Lime



Glazed Oysters with Osetra Caviar, Leek Fondue, Zucchini Pearls, and Lettuce Cream

Roku Gin, Yuzu and Champagne



Morel Raviolo with Truffle Pecorino, Farm Egg, Leeks, and Sauce Vin Blanc

Hibiki Harmony, Lemon, and Poppyseed Meringue



Filet of Beef with Potato Gratin, King Trumpet Mushrooms, and Bone Marrow Bearnaise

Yamazaki 12 and Candied Black Trumpet Mushroom Powder



French Toast with Caramelized Apples, Vanilla Cream, and Brioche Ice Cream

Milk Washed Legent Whisky, Bourbon Barrel Maple Syrup, and Charred-Corn Oil



Suntory Tasting Menu \$295

Consuming raw or undercooked meats, poultry, produce, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 7% surcharge is added for San Francisco Employer Mandates