

RESTAURANT PROGRESS WINE

LEAVE IT TO THE KITCHEN 100 / 5 COURSE

SOURDOUGH FLAKY SALT & BUTTER 4 / V

OYSTERS* 3EA, GRANITA, TROUT ROE, MINT 19 / GF

TUNA CRUDO* BASIL MOJO, DUKKAH, SEA GRASS 19 / GF

TARTARE* SHERRY-MUSTARD VIN, SESAME CRACKER, GRANA 16

VENISON CARPACCIO* PICKLED SHALLOT, EVOO, SABA 19 / GF

CHICKEN LIVER MOUSSE CROSTINI, OYSTER MUSHROOM, SHALLOT 16

CAESAR ENDIVE, ANCHOVY, GRANA, SOURDOUGH CRUMB 16

FRISEE ORANGE, MANCHEGO, RADICCHIO, PEPITA 17 / GF V

BURRATA BRUSSEL SPROUT, CALABRIAN MARMALADE, SALSA VERDE 19 / GF V

ROASTED SQUASH FROMAGE BLANC, PEPITA, SAGE, SABA 18 / GF V

CHICKEN CROQUETTES BECHAMEL, GARLIC AIOLI, MANCHEGO, PARSLEY 23

PORK BELLY BABY BOK CHOY, SOY GINGER HONEY, FURIKAKE 29 / GF

WILD MUSHROOM LASAGNA BECHAMEL, SPINACH, GRANA 27 / V

HANDMADE TAGLIATELLE MELTED TOMATO, FETA, LEMON, URFA 28 / V

DUCK BREAST CARROT, GINGER, HARISSA, CRISPY SHALLOT 44 / GF

RIBEYE* MARBLE POTATO, ASPARAGUS, HORSERADISH 47 / GF

CHULA SWORDFISH* EDAMAME, CORN, CHARRED LEMON, HERBS 38 / GF