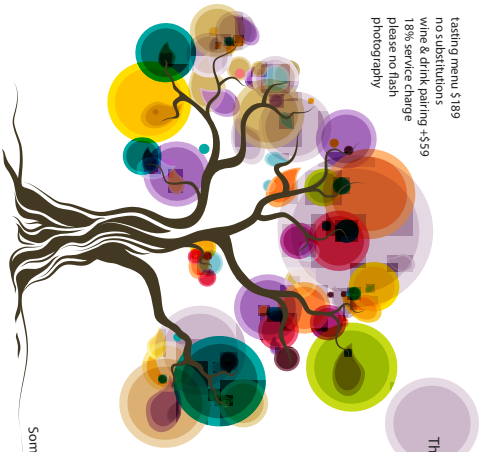


tasting menu \$ 189
no substitutions
wine & drink pairing +\$59
18% service charge
please no flash
photography



The Alchemist Box

a chemistry set of drinkable
flavors paired with curated bites

Golden Ticket

Lighter Than Air
parmesan, evoo, balsamic

Bon Bons

beef broth, onion, panko,
parmesan

Pick up Sticks

duck, sauerkraut,
smoked mustard

Tree of Life

cultured butter, flavor pearls,
Tête de Moine, bread

Along Came a Spider

curds and whey,
accompaniments

1,000 Year Old Potato

confit potato, kimchi,
chili/coconut foam

Stuck in a Cloud

pork belly, kataifi,
shrub, edible cork

Walking Down the Isle

hydroponic greens,
pistachio butter, flowers

Out of the Forest

edible moss, mushrooms,
escargot, garlic foam

What's in the Can

aerated soup, crumble

65 Degrees

farm egg, croissant foam,
prosciutto crisp

Salt of the Sea

crustaceans,
trout roe, sauce

Wineyard Snow

From Farm and Field

44 Farm's beef,
seasonal flavors

Cigar Box

mignardises, French press

The Art of...

edible painting, chocolate,
berry, fruit

Pop...Pop...Pop

puffed rice, wine, fruit,
nuts, coconut

Meal in a Meal

culture and cuisine
in three bites

Some choose to look for the adventure of a lifetime. ...

I choose to live a lifetime of adventure. ...

David
SKINNER