

comfort + joy

a warm and enchanting holiday feast

west coast oyster

dill, Champagne, lobster + crème fraîche

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onion soup

Parmesan custard, bay leaf oil
+ caramelized onion compote 16.

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sweetbreads

roasted bonito custard, chicken + hazelnut jus,
pine + mushroom salad 25.

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pacific sablefish

scallop cannelloni,
watercress + vermouth velouté,
dashi butter + Manila clams 50.

or

bison rib eye

charred chou farci, balsam Bordelaise sauce,
burnt carrot purée + roasted baby carrots 65.

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jerusalem artichoke + muesli

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chocolate forest stout cake

roasted marshmallow, birch glazed chestnut
+ gingerbread ice cream 14.

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raspberry + spruce meringue

115. per person
+60. with wine pairings

participation of the entire table is required
tasting items are available à la carte