



November 2016

CANAPÉ

*Iron Horse 'Ocean Reserve' Brut Blanc de Blancs,  
Green Valley of Russian River Valley 2012*

AUTUMN IN SONOMA

*Radio Coteau 'Platt' Riesling, Sonoma Coast 2014*

SPANISH MACKEREL

Lily Bulb, Satsuma Mandarin, and Purple Basil Flowers  
*Tsurunoe Shuzo "Aizu Chujou" Junmai, Fukushima*

SUNCHOKE

Moroccan Spiced Lime, Mangalitsa Jowl, and Pine Nut  
*Cartograph 'Starscape' Gewürztraminer, Russian River  
Valley 2015*

MONTEREY BAY ABALONE "IBUSHI-GIN"

A Sauce of Its Livers, Slow Cooked Onions, and Myoga  
*Ooki Daikichi "Cuvee 18" Junmai, Fukushima*

CURED FOIE GRAS

Hickory Nut and Persimmon  
*Balo Pinot Gris, Anderson Valley 2014*

BLACK COD "FUKKURA-SAN"

Leeks, Brassicas From Our Farm, and Chamomile Dashi  
*Lioco 'Hanzell' Chardonnay, Sonoma Valley 2013*

GUINEA HEN

Sansho, Matsutake, and Red Kuri Squash  
*Alquimista Cellars 'Machester Ridge'  
Mendocino Ridge 2014*

SONOMA GRAINS

Guinea Hen Dobin Mushi, Matsutake,  
Pickled Tokyo Turnip, and Squash Misozuke  
*Ridge 'Lytton Springs' Zinfandel, Dry Creek Valley 1993*

FROZEN FROMAGE BLANC

Tonka Bean, Amaranth, and Poached Quince

GRAVENSTEIN APPLE SORBET

Chestnut Sable, Saikyo Miso and Chestnut Puree,  
Apple Butter, and Shaved White Truffle  
*Novy Family Late Harvest Viognier,  
Russian River Valley 2010*

WAGASHI

Green Orange and Fuyu Persimmon  
Walnut Praline and Medjool Date  
Matcha