

TEMPORIS

Opening Menu

Squab Liver Mousse

Parsnip, Nori, Clove

Wiley Point Oyster

Dashi, Comice Pear

Hamachi

Yuzu, Hazelnut, Sugar Cookie Crumbled

Wild Mushroom Consommé

Wagyu, Shiso

Sunflower in Five Forms

Sunchoke, Endive, Salsify, Seeds, Chamomile

Socca Chip

Rabbit Rilette, Braised Mustard

Rabbit

Tandoori Spice, Carrot, Various Greens

Venison Shank

Coffee Stout, Granola, Pomegranite

Meyer Lemon

Lavender

Rooibos

Brûlée, Blood Orange, Kumquat

Aged Cheddar

Smoke, Iberico Gougère, Quince

Foie Gras

Passion Fruit & Sauternes Reduction, Black Sesame Tuile, Canelé