

FIRST

OYSTER sabayon, shallot *gf*, *df*

KOREY'S GREENS

Treebones' garden greens, radish, mustard & date vinaigrette vg, gf

SCALLOP

sake butter, onion dashi gfo, dfo

ASPARAGUS Sauce Mikado, fennel, cured egg yolk *ve*, *gf*

SECOND

MUSHROOMS IN BROTH chicken stock, coconut oil *gf*, *df*

ENDIVE CAESAR

anchovy, breadcrumbs, parmesan dfo, gfo

Sweet potato Croquette curry, mussel

WEEKLY CRUDO

smoked chili, olive oil, lemon gf, df

THIRD

FLAT IRON STEAK potato, mushroom, spinach, madeira demiglace *gf*

CHICKEN PARMESAN

smoked tomato, herbs

BLACK COD

sauce pil pil, Rancho Gordo beans, guanciale, chive gf, dfo

ROASTED CAULIFLOWER

Koshihikari rice, vadouvan, rice powder vg, gf

FUNGHI PIZZA

white sauce, Stepladder formage blanc, caramelized onion, herbs ve, gfo

LOADED PEPPERONI PIZZA

red sauce, three cheese blend, pineapple, jalepeno gfo

FOURTH

FLOURLESS CHOCOLATE TORTE gf

YUZU TART gf

PASSIONFRUIT SORBET vg, gf

HAND HARVESTED GARDEN TEA POT 14

ROSEMARY sage, peppermint CHAMOMILE, rose petals, spearmint TULSI, pineapple sage, rosemary

SEASONAL SHRUB 8 Refreshing drink of carbonated Treebones water & locally made shrub

ADD JUNMAI SAKE +8