

gav CL ∞. *Zee, eZia*
5.6.025

AMUSE DUO

OPENING		UPWARD
<i>fermented fennel</i>	∞	<i>sunchoke soup,</i>
<i>seed sausage,</i>		<i>purple cabbage,</i>
<i>lime-truffle cream</i>		<i>candied orange peel</i>

*Cantine Lunae, Yermentino, Etichetta Grigia,
Colli di Luni, Tuscany, Italy, 2023*

RAINBOW MOON
*beet tartare, almond cheese,
buddha's hand citrus,
cream of tarragon ∞ rosewater*

*Castello di Neieve,"Grignolino, Piedmont,
Italy, 2022*

SEDNA
*beluga lentils marinated with lime ∞
dill, confit artichoke ∞ romesco*
*,Ispromonte, Calabria, Mantónico
Bianco, 2021*

RECAPITULATION
*blood orange sorbet,
lemon-thyme infused olive oil*

*Brard-Blanchard, Pineau des Charente:
Blanc, Cognac, France*

MYCELIUM & MEZCAL
*grilled lion's mane ∞ porcini mushrooms,
tamarind tequila barbecue, purple potato*

*Heidi Schrock ∞ Sohn', Blaufrankisch, Ried
Kuhn, Burgenland, aota*

BACI CIOCCOLATO
*calvillo guava ∞ vanilla cheesecake,
rhubarb gel, cacao-horchata ice cream*

*Patrick Bottev, Yin du Bugey-Cerdon, La
Cueille, ∞ Emilio Hidalgo, Pedro
Ximenez Sherry, NY*