

Gaea

Sorrel / school prawn / saltbush

Crab / fermented tomato

Preserved long bean pancake / fermented bean curd

2018 Cidre de Leguer, IGP Cidre de Bretagne 'Premium' Brittany FRA

Scallop / cucumber / honeydew melon

2020 Imada Shuzo 'Fukucho' Junmai Ginjo Hattanso, Hiroshima JPN

Kingfish / carrots / duck ham

2019 Masseria Lively, Negroamaro Rose, Puglia ITL

King prawn / zucchini flower / almond

2019 Matias Riccitelli, Torrontes, Uco Valley ARG

Johns mushrooms / wagyu oyster blade / preserved wild garlic

NV Gutierrez 'Colossia' Oloroso Sherry, Jerez ESP

Monkfish / lettuce / onion

2020 Kinmon Shuzo 'X3 Rose' Junmai, Akita JPN

Gaea bao / cultured butter

Break

Quail / walnut / savoy cabbage

2018 Domaine Garon, IGP Viognier, Northern Rhone FRA

Cotton cheesecake / snow fungi / jasmine

Break

Milk / leftover sourdough / cacao husk

Eikoh Shuzo, Kuramoto no Umeshu, Ehime JPN

Menu XI