

# M E G A L O N G

raw vegetables

pine mushroom, andean sunrise, parmesan

fushimi, heritage pig, paris silverskin  
lacuesta blanco / pear & pepperberry

jerusalem artichoke, trout, ponzu, roe, finger lime  
between five bells amber / mushroom & tarragon

our sourdough, cultured butter

honeynut, ricotta, padron, pepitas, honey  
'12 arfion field blend / pumpkin & whey

lot 101 lamb, skirret, spigarello  
dutch cream, sour onions, crème fraiche  
'21 girolamo russo etna rosso / quince & rosemary

tarte tatin of logan brae apple, bay ice cream  
'24 trossen riesling-rivaner / pome & olive oil

menu \$165  
pairing \$95  
mixed \$80  
0% pairing \$70