

SEPTEMBER 23, 2015



- PEACH ○ basil, murray river salt
- BOCADILLO ○ bread, jamón ibérico, manchego
- GILDA ○ guindilla de ibarra, anchovy, olive
- PATATAS BRAVAS ○ paprika, chile, garlic  
Avinyó Cava Reserva Penedés, Pacharán Sierra de Orduña, Rhine Hall Apple Brandy
- STRAWBERRY ○ tomato, pumpernickel, burrata  
Larmandier-Bernier Rosé de Saignée 1er Cru Vertus NV
- CHAR ROE ○ english pea, olive oil, chamomile  
Château La Garde Pessac-Léognan Blanc 2012
- GRAFFITI ○ summer through the concrete  
Schloss Gobelsburg "Steinsetz" Grüner Veltliner Kamptal Reserve 2013
- PERCEBES ○ smoke, seawater, ash
- TORORO KOMBU ○ hamachi, ice fish cracker
- UNAGI ○ pickled plum, white sesame
- CORN ○ uni, nori, togarashi  
Fukucho "Moon on the Water" Junmai Ginjo Hiroshima
- CHICKEN ○ shishito, lily, kombu  
Bénédicte & Stéphane Tissot "En Barberon" Pinot Noir Côtes du Jura 2013
- HOT POTATO ○ cold potato, black truffle, butter
- OLIVE CAKE ○ extra virgin olive oil, black pepper
- LAMB ○ caper leaf, grapes, olives  
Skouras "Megas Oenos" Greece 2011
- CHEESECAKE ○ matcha, berries, hibiscus  
Malvira "Birbet" Brachetto Piedmont NV
- BALLOON ○ helium, green apple
- TROPICAL FRUIT ○ rum, vanilla, kaffir lime  
A.R. Valdespino "El Candado" Pedro Ximenez Jeréz de la Frontera

ALINEA