The Unscripted Table

$145 per guest | $195 with wine pairing

No rules. No decisions. Just a seat at the table and an open mind. For the curious palate and the adventurous spirit, this six-course tasting experience invites you to surrender the menu and let our chef surprise you with a progression of dishes — seasonal ingredients, signature favorites, and off-menu creations inspired by the moment.

This is a dining experience rooted in trust, creativity, and surprise. Each course is crafted in real time — flavors that may never appear the same way twice.

Enhance your experience with our optional wine pairing, curated in collaboration between our chef and sommelier. Each pour is carefully selected to complement the flavors of the evening, featuring mostly local wines from the renowned Anderson Valley.

Kindly note:

To ensure the highest level of service, this menu is now exclusively available for 6:30 PM reservation.
Please note that if multiple parties book for this time, dinner may be served at a communal table. Dessert is not included in the tasting menu; however, a small selection will be available to order separately following the dinner service.

Due to the spontaneous nature of this menu, ***we are unable to accommodate any dietary restrictions, allergies or modifications****. Anything may be served — and probably will be.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions