

ABAJO: CHAPTER ONE



CORN

Porva, buckwheat, sweet corn

Lobster claw, Cancha Silk

Ikejime trout mousse, Piedmonte hazelnut

Husk, Sansho, corn 'miso'

WINE: 2021 Mas La Mola, Poboleda, Priorat, Spain



ABAJO: CHAPTER ONE



ABAJO

ABAJO: CHAPTER TWO



MEDITERRANEAN BLUE FIN

Belly, Cassava, Shiso, Mishkina

Collar, Carimanoła, Ocopa Semi fatty tuna

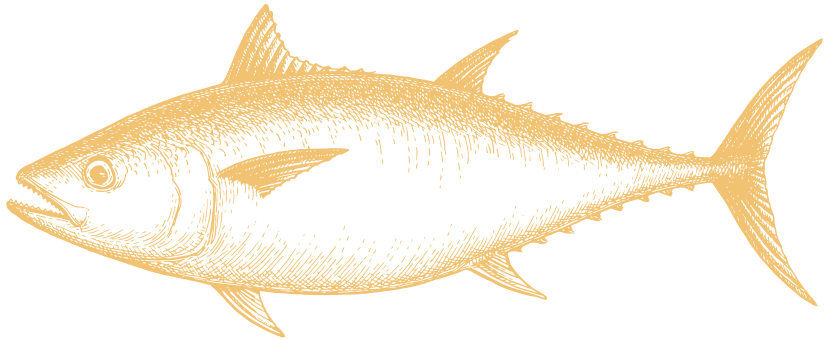
Plantain, Miller's family farm coffee, Kinome

Loin, Titoté, Trimmings, smoke, Lemongrass

WINE: 2023 ALBA, MALVAZIJA ISTARSKA, MATOSEVIC, CROATIA



ABAJO: CHAPTER TWO



ABAJO

ABAJO: CHAPTER THREE



ANJOU PIGEON

Leg, coriander, Cime di Rapa, arepa

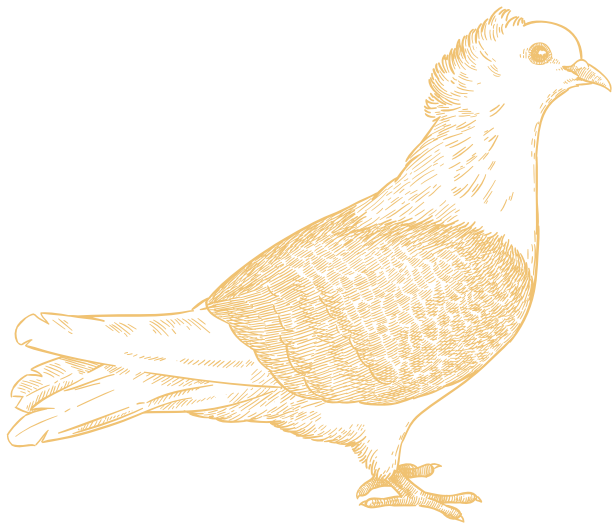
Bones, Achiote, ash aged Pecorino, Arborio

Beewax breast, wild garlic, Grand Fir, celeriac, shallot ashes

WINE: 2022 Jolie-Laide, Trousseau, California



ABAJO: CHAPTER THREE



ABAJO



KAGOSHIMA BEEF

Brisket, pale aubergine, sugar cane honey

Tongue, Achiote, pumpkin seed

Sirloin, Datterino, Paico, Chontaduro

WINE: 2020 Remhoogte, Cape Blend, Stellenbosch





ABAJO



TOMATO

Soy milk skin, pear, Merinda seeds, yoghurt

Biancolilla brioche, Camone, Merinda, Lemon, Cumaru, Verbena

Choux, Skin, Barsac

WINE: Severan Blanc de Blancs Black label





ABAJO