COURSE 1 (choose 3):

Shishito Peppers
- tonnato, huamei

Chicken Liver
- basque peppers, smoked maple

Yellowtail
- white soy, yuzu, green chili, herbs

Shredded Salad
- herbs, shrimp, fish sauce, peanuts

Lil Gems
- tarragon, snap peas, green beans, watermelon radish

COURSE 2 (choose 3):

Beef Tartare
- red chili, scallions, tamari, yolk, turnip

Tomato
- bagna cauda, lap xuong, creme fraiche

Mussels
- kimchi, orange, shungiku, tobiko

Yellow Corn Ribs
- poblano, cotija, lime

Bone Marrow
- onion jam, gremolata, tazukuri

COURSE 3 (choose 3):

Frog’s Legs
- salsa negra, scallion, lime, s&p

Lamb Shoulder Chop
- green garlic, yogurt, black lime, pea tendrils

Hamachi Collar
- hot curry, tomato nuoc cham, basil

Blood Cake
- duck egg, dried plums, balsamic

Smoked Beef Tongue
- garum mustard, cress, horseradish

supplement $7 per person:

20oz Pork Tomahawk
- pernil, calamansi mojo, amaranth, onion

supplement $7 per person:

Tandoori Sea Bream
- yellow curry, sourdough naan, pickles

supplement $15 per person:

30oz Cowboy Steak
- salsa macha, spring onions

COURSE 4 (choose 2):

Strawberry Parfait
- sumac, coconut, tarragon

Frozen Pear Espuma
- fermented honey, avocado leaf, sorrel

Aged Rum Semifreddo
- green grape, walnut, pepita, mint

For parties of 8 to 12, we provide a family-style prix menu for $65 a person. Please make your advanced selections for the group below. Menu is subject to change at the whim of seasonality. To reserve, please e-mail us at: book@hereslookingatyoula.com. We require an advanced booking of 48 hours and a completed Credit Card Authorization Form. Please confirm your party size 24 hours prior to your dinner. Cancellations or party-size adjustments within 24 hours of your reservation will be subject to fees.