

VEGETARIAN TASTING MENU

Vegetable Tart

Pickled Ramps, Mushrooms, Oven Dried Tomatoes,
Petite Greens, Herb Vinaigrette

Schramsberg Blanc de Noir, California 2015



Butternut Squash Soup

Pumpkin Seed Oil, Pumpkin Seed Brittle

Oremus by Vega Sicilia "Mandolas" Furmint, Hungary 2015



Blood Orange Salad

Red Leaf Lettuce, Pomegranates, Hazelnuts, Deer Creek Blue Jay Cheese,
Blood Oranges, Citrus Vinaigrette

Matias Riccitelli "Hey Rosé", Mendoza, Argentina 2018

Or

Petite Greens

Watermelon Radish, Hidden Springs Creamery Driftless Sheep's Cheese,
Golden Beets, Hazelnuts, Orange Reduction

Chappellet Chardonnay, California 2017



Grilled King Trumpet Mushrooms

Baby Bok Choy, Forbidden Rice, Pickled Peppers, Lemongrass Coconut Milk Broth

G.D. Vajra Barbera d'Alba Piedmont, Italy 2017

Or

Roasted Rapini

Mixed Cauliflower-Amaranth, Confit Tomatoes, Basil Vinaigrette

Daou Cabernet Sauvignon Paso Robles, California 2017



Strawberry & Rhubarb

Poached Rhubarb, Lemon Thyme Crumble, Strawberry Sorbet

Carnes di Rieussec Sauternes, France 2011

90 – Five Course Tasting Menu*

160 – With Beverage Pairings*

140 – Seven Course Grand Tasting

240 – With Beverage Pairings

-Substitutions may require surcharge-

**Does not include supplemental charges for specific course selections*

There is a risk of food borne illness when eating foods of animal origin raw or undercooked.