

Summer 2026
Vegan Chefs Tasting Menu \$165
Traditional Wine Pairing \$109
YOLO Wine Pairing \$350

*little gem salad / radish / K&J peach /
avocado / basil vinaigrette

*cherry tomato / pickled cherries /
thai basil/10 year aged balsamic

*heirloom carrots & wax beans /
morel mushroom / black truffle

*shelling bean succotash / baby artichoke /
spinach / thai dashi

campanelle / broccolini / sesame tahini

*grilled tofu / heirloom carrot /
brussels sprouts / smoked date & tamarind

*sorbet & shrub float

*chocolate almond milk
ice cream



Executive Chef Greg Lutes

+20% Service and 7% for local statutes

Not all ingredients are listed

please inform us of any allergies or
dietary restrictions.

*gluten free

Summer 2026
Vegan Chefs Tasting Menu \$165
Traditional Wine Pairing \$109
YOLO Wine Pairing \$350

*little gem salad / radish / K&J peach /
avocado / basil vinaigrette

*cherry tomato / pickled cherries /
thai basil/10 year aged balsamic

*heirloom carrots & wax beans /
morel mushroom / black truffle

*shelling bean succotash / baby artichoke /
spinach / thai dashi

campanelle / broccolini / sesame tahini

*grilled tofu / heirloom carrot /
brussels sprouts / smoked date & tamarind

*sorbet & shrub float

*chocolate almond milk
ice cream



Executive Chef Greg Lutes

+20% Service and 7% for local statutes

Not all ingredients are listed

please inform us of any allergies or
dietary restrictions.

*gluten free

