

Winter 2026

*Vegan Chefs Tasting Menu \$165*

Traditional Wine Pairing \$109

YOLO Wine Pairing \$350

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chicory salad / radish / shinko pear /  
basil vinaigrette

beets / pomelo / sunflower /  
10 year aged balsamic

harissa carrots & pole beans/  
hedgehog mushroom / black truffle

butter beans / delicata squash / vegan dashi

campanelle / broccolini / sesame tahini  
*add black truffle \$25*

grilled tofu / fantasia eggplant /  
brussels sprouts / smoked date & tamarind

sorbet & shrub float

chocolate almond milk  
ice cream



*Executive Chef Greg Lutes*  
+20% Service and 7% for local statutes

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