

*Vegan Chefs Tasting Menu \$165*

Traditional Wine Pairing \$99

YOLO Wine Pairing \$300

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little gem salad/  
avocado /meadowood radish

baby beets/ smoked potato/  
kumquat/ perigord truffle vinaigrette

butter beans/ pumpkin seed romesco/  
morel mushroom / truffle

garden vegetables/ wild rice/ vegan dashi

casarecce/ cauliflower / san marzano  
*add black perigord truffle \$25*

marinated tofu/ white asparagus / brussels  
sprouts/ smoked date & tamarind

sorbet float with pineapple

house made almond milk  
white chocolate ice cream



*executive chef Greg Lutes*  
+20% Service and 7% SF Mandates

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