

Summer 2026

Vegetarian Chefs Tasting Menu \$165

Traditional Wine Pairing \$109

YOLO Wine Pairing \$350

sweet corn & kale fritter
manchego cheese / mint tzatziki

burrata / cherry tomato /
sunflower seeds / 10 year aged balsamic

heirloom carrots & wax beans /
morel mushroom / black truffle

shelling bean succotash / spinach /
baby artichoke / tom yum dashi

handmade porcini & black truffle agnolotti
“francese”

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

hojicha panna cotta / blueberry & rhubarb /
pine nut granola

*strawberry bavarois /
toasted marshmallow



Executive Chef Greg Lutes

+20% Service and 7% local statutes

Not all ingredients are listed

please inform us of any allergies or
dietary restrictions.

*gluten free

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