



AMUSE BOUCHE

NV Domaine Rolet Crémant du Jura, Jura, FR

Res: *NV Champagne Michel Mailliard "Cuvée Gregory", Champagne, FR*

ROMANESCO

lacinato kale, pickled cauliflower, apricot chutney, walnut

2024 Château Millet Graves Blanc "Cuvée Henri", Bordeaux, FR

Res: *2024 Hippolyte Reverdy Sancerre, Loire Valley, FR*

ROASTED CARROTS

gochujang-carrot puree, dill, chervil, kumquat, confit carrot, carrot aioli

2023 Big Table Farm Chardonnay "Wild Bee", Willamette Valley, OR

Res: *2022 Domaine Remi Jobard Meursault "Sous La Velle" Burgundy, FR*

ASPARAGUS + MOREL MUSHROOM

ramp bearnaise, goat gouda grits

2023 Thierry Germain Saumur Blanc "L'Insolite", Loire Valley, FR

Res: *2023 Nicolas Joly Chenin Blanc "Coulee de Serrant", Savennières, FR*

RED PEPPER FARFALLE

fava bean, artichoke, green garlic-sunflower pesto

2024 Fattoria Selvapiana Chianti Rufina, Tuscany, IT

Res: *2021 Riecine Chianti Gran Selezione "Vigna Gittori", Tuscany, IT*

HARISSA TOFU

tahini yogurt, wheat berry, charred broccolini, pickled apricot,
minted cucumber

2022 Ceritas Cabernet Sauvignon "Colima", Santa Cruz & Mt. Veeder, CA

Res: *2022 Pilcrow Cabernet Sauvignon "Granite Lake", Howell Mountain, CA*

CHOCOLATE + PASSIONFRUIT

namelaka, honey graham, passionfruit ice cream, brown butter

NV Demarie Brachetto del Lungo "Birbet", Piedmont, IT

THOMAS MELVIN
Executive Chef

JARED MAY
GM / Wine Director