



VEGETARIAN TASTING MENU

per table only

AMUSE BOUCHE*

2022 Raventós i Blanc "Blanc de Blancs", Conca Del Riu Anoia, ES

Res: NV Michel Mailliard 1er Cru Brut "Cuvée Grégory", Champagne, FR

ROASTED CARROTS

black bean puree, coconut labneh, curry vinaigrette

2024 Zárata Albariño, Rías Baixas, ES

Res: 2022 DO Ferreiro Albariño "Cepas Vellas", Rías Baixas, ES

KING TRUMPET MUSHROOM

grilled sweet corn, creamed kale, ginger tomato "jam"

2023 Lingua Franca "Avni" Willamette Valley, OR

Res: 2021 Hyde de Villaine Chardonnay "Hyde Vineyard", Napa Valley, CA

ZUCCHETTA CAPPELLETTI

swiss chard, calabrian chili, candied pepita

2022 Jean-Paul et Charly Thévenet "La Roche Pilée", Beaujolais, FR

Res: 2023 Jean Foillard Fleurie, Beaujolais, FR

HONEY GLAZED BEET

polenta, long beans, swiss chard, cipollini onion, feta

2023 Alexana Dundee Hills "Mosaic" Willamette Valley, OR

Res: 2021 Hirsch Vineyards "West Ridge" West Sonoma Coast, CA

GRILLED TOFU

couscous, gooseberry, red noodle bean, chermoula

2018 Woodlands Cabernet Sauvignon "Wilyabrup Valley", Margaret River, AU

Res: 2020 Larkmead Cabernet Sauvignon, Napa Valley, CA

HONEYCRISP APPLE CAKE

green apple chutney, vanilla cream, pistachio crumble,
safron honey

Villa Oeiras Vino de Carcavelos 15 anos, Lisbon, PT

115 per person | 195 with wine pairings | 285 with reserve pairings

THOMAS MELVIN
Executive Chef

JARED MAY
Wine Director

VEGETARIAN FOUR COURSE MENU

75 PER PERSON | 150 WITH SOMMELIER CURATED PAIRING

first

ROASTED CARROTS

black bean puree, coconut labneh, curry vinaigrette

CARAMELIZED CAULIFLOWER

lacinato kale, golden raisin, pine nut, coffee-harissa honey

KING TRUMPET MUSHROOM

grilled sweet corn, creamed kale, ginger tomato "jam"

second

BABY GREENS SALAD

roasted beet, mandarin, olive, red onion, radish, kentucky rose,
horseradish vinaigrette, crispy quinoa

HONEY GLAZED BEET

polenta, long beans, swiss chard, cipollini onion, feta

CHANTERELLE + OYSTER MUSHROOM

turnip, "green goddess", basil

third

"CACIO E PEPE" TAGLIATELLE

pecorino, black pepper, basil

GRILLED TOFU

couscous, gooseberry, red noodle bean, chermoula

ZUCCHETTA CAPPELLETTI

swiss chard, calabrian chili, candied pepita

fourth

RICOTTA DOUGHNUTS

bourbon maple glaze, brown butter cumble,
maple cream, sea salt caramel ice cream

APPLE CAKE

apple chutney, vanilla cream,
pistachio crumble, saffron honey

CARAMELIZED PINEAPPLE

lemon sorbet, pistachio-rose crumble,
luxardo cherry