

VEGETARIAN TASTING MENU

per table only

AMUSE BOUCHE*

NV Domaine Rolet Cremant du Jura, Jura, FR

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

"JERK" SPICED CARROTS

labneh, candied cashew, pickled apricot

2023 Willi Schaefer Riesling Kabinett "Graacher Himmelreich", Mosel, DE

Res: 2019 S.A. Prum Riesling Kabinett "Wehlen Sonnenuhr", Mosel, DE

KING TRUMPET MUSHROOM

smoked sweet corn, zucchini, saffron-corn emulsion

2022 Lingua Franca Chardonnay "Avni" Willamette Valley, OR

Res: 2023 Raen Chardonnay "Lady Marjorie", West Sonoma Coast, CA

ENDIVE + PECORINO

marcona almond, citrus roasted beet, sherry vinaigrette

2024 Can Sumoi "La Rosa" Penedès, ES

Res: 2024 Clos Sainte Magdeleine Cassis Rosé, Provence, FR

AGNOLOTTI

potato, thomasville tomme, balsamic tomato,
lacinato kale, nasturtium butter

2022 Tenuta di Bibbiano Chianti Classico, Tuscany, IT

Res: 2020 Castello di Ama Gran Selezione "San Lorenzo", Tuscany, IT

CHANTERELLE + OYSTER MUSHROOM

potato pave, kohlrabi, "green goddess", basil

2023 Donnachadh Pinot Noir, Santa Rita Hills, CA

Res: 2020 Maison Roche de Bellene Chambolle-Musigny, Burgundy, FR

GRILLED TOFU

roasted piquillo-walnut puree, baby broccoli,
maple tahini, fried chickpea

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

Res: 2019 Finca Allende "Mingortiz", Rioja, ES

LEMON-MASCARPONE CAKE

marmalade gel, pistachio lace cookie, candied citrus

2022 Chateau Roumieu-Lacoste Sauternes, Bourdeaux, FR

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

"JERK" SPICED CARROTS

labneh, candied cashew, pickled apricot

CARAMELIZED CAULIFLOWER

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

KING TRUMPET MUSHROOM

smoked sweet corn, zucchini, saffron-corn emulsion

second

BABY GREENS SALAD

radish, cucumber, hidden springs feta, herb vinaigrette,
lemon-herb breadcrumb

ROASTED MAITAKE

mushroom puree, confit turnip

ENDIVE + PECORINO

candied marcona almond, citrus roasted beet,
sherry vinaigrette

CHANTERELLE + OYSTER MUSHROOM

potato pave, kohlrabi, "green goddess", basil

third

"CACIO E PEPE" TAGLIATELLE

pecorino, black pepper, basil

ACQUERELLO RISOTTO

roasted mushrooms, lacinato kale, cipollini, parmigiano reggiano

GRILLED TOFU

roasted piquillo-walnut puree, baby broccoli,
mint yogurt, fried chickpea

AGNOLOTTI

potato, thomasville tomme, balsamic tomato,
lacinato kale, nasturtium butter

fourth

RICOTTA DOUGHNUTS

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

LEMON-MASCARPONE CAKE

marmalade gel, pistachio lace cookie,
candied citrus

CARAMELIZED PINEAPPLE

lemon sorbet, pistachio-rose crumble,
luxardo cherry