

VEGETABLE TASTING MENU

per table only

AMUSE BOUCHE*

NV Domaine Rolet Crémant du Jura, Jura, FR

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

ROASTED CARROTS*

black bean puree, coconut labneh, curry vinaigrette

2024 Dönnhoff Riesling Estate Trocken, Nahe, DE

Res: *2022 Schloss Gabelsburg Riesling "Ried Heiligenstein", Kamptal, AT*

MAITAKE + HEDGEHOG MUSHROOM*

turnip, "green goddess", basil

2023 Matthiasson Chardonnay "Linda Vista Vineyard", Napa Valley, CA

Res: *2023 Bachelet-Monnot Meursault "Clos du Cromin", Burgundy, FR*

BEET SALAD

hidden springs feta, chicory + herbs, walnut, honey vinaigrette

2023 J.L. Chave Saint-Joseph Blanc "Circa" Rhône Valley, FR

Res: *2019 François Villard Condrieu "Les Terrasses du Palat", Rhône Valley, FR*

TAGLIATELLE

pink peppercorn, pecorino romano

2023 Selvapiana Chianti Rufina, Tuscany, IT

Res: *2020 Bibbiano Chianti Gran Selezione "Vigna Del Capannino", Tuscany, IT*

GRILLED TOFU*

braised greens, maple tahini, chermoula

2018 Long Meadow Ranch Cabernet Sauvignon, Napa Valley, CA

Res: *2018 Peay Vineyards Syrah "La Bruma", West Sonoma Coast, CA*

CHOCOLATE + PASSIONFRUIT

whipped ganache, honey graham, passionfruit ice cream, brown butter

Villa Oeiras Vinho de Carcavelos 15 anos, Oeiras, PT

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

THOMAS MELVIN
Executive Chef

JARED MAY
GM / Wine Director

VEGETABLE FOUR COURSE MENU

75 PER PERSON | 150 WITH SOMMELIER CURATED PAIRING

first

ROASTED CARROTS*

black bean puree, coconut labneh, curry vinaigrette

ROMANESCO*

lacinato kale, pickled cauliflower, habanada chutney, walnut

MAITAKE + HEDGEHOG MUSHROOM*

turnip, "green goddess", basil

second

BABY GREENS SALAD*

charred broccolini, red onion, olive, pecorino romano,
lemon breadcrumb, herb vinaigrette

BEET SALAD

hidden springs feta, chicory + herbs, walnut,
honey vinaigrette

third

TAGLIATELLE

pink peppercorn, pecorino romano

GRILLED TOFU*

braised greens, maple tahini, chermoula

MUSHROOM RISOTTO*

cipollini onion, parmigiano reggiano, basil

fourth

RICOTTA DOUGHNUTS

bourbon maple glaze, maple cream, sea salt caramel ice cream

STICKY DATE PUDDING

toasted coconut + pecan, chai semifreddo, rum caramel

TCHO CHOCOLATE CAKE*

coconut-cocoa frosting, luxardo cherry, hazelnut

CARAMELIZED PINEAPPLE*

lemon sorbet, pistachio-rose crumble, luxardo cherry

** Available Vegan*