

VEGETABLE TASTING MENU

per table only

120 per person | 215 with classic pairing | 305 with reserve pairing

AMUSE BOUCHE*

NV Domaine Rolet Crémant du Jura Blanc Brut, Jura, FR

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

ROMANESCO*

lacinato kale, pickled cauliflower, apricot chutney, walnut

2024 Weingut Bründlymayer Riesling Terrassen, Kamptal, AT

Res: 2023 Jim Barry Riesling "Florita", Clare Valley, AU

ROASTED CARROTS*

gochujang-carrot puree, dill, chervil, pearl onion,
confit carrot, carrot aioli

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

Res: 2014 Failla Russian River Valley Chardonnay "Keefer Ranch", Sonoma County, CA

HEIRLOOM TOMATO

whipped feta, onion, pistachio dukkah, cilantro + mint chutney

2024 Château La Genestière Tavel, Rhone Valley, FR

Res: 2023 Clos Cibonne Rosé "Cuvée des Vignettes", Provence, FR

AGNOLOTTI

pecorino-black pepper ricotta, zucchini, tomato-fennel sauce

2024 Fattoria Selvapiana Chianti Rufina, Tuscany, IT

Res: 2015 ARPEPE Valtellina Superiore "Grumello Rocca de Piro", Lombardy, IT

HARISSA TOFU

grilled baby broccoli, eggplant, ground cherry

2021 Ceritas Cabernet Sauvignon "Colima", Santa Cruz & Mt. Veeder, CA

Res: 2020 Pilcrow Cabernet Sauvignon "Archer & Byrd", Mt. Veeder, CA

STONEFRUIT TRES LECHES

whipped white chocolate ganache,
crème de noyaux syrup, almond

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

THOMAS MELVIN
Executive Chef

JARED MAY
GM / Wine Director

VEGETABLE FOUR COURSE MENU

85 per person | 165 with sommelier curated pairing

first

ROASTED CARROTS*

gochujang-carrot puree, dill, chervil, pearl onion,
confit carrot, carrot aioli

ROMANESCO*

lacinato kale, pickled cauliflower, apricot chutney, walnut

second

HEIRLOOM TOMATO

whipped feta, onion, pistachio dukkah, cilantro + mint chutney

BABY GREENS SALAD*

radish, cucumber, red onion, pecorino,
herb breadcrumb, champagne-basil vinaigrette

third

HARISSA TOFU

grilled baby broccoli, eggplant, heirloom tomato

AGNOLOTTI

sweet corn, chanterelle, pecorino

LEMON-CHIVE RISOTTO*

chanterelle mushroom, pecorino romano

fourth

RICOTTA DOUGHNUTS

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

CHOCOLATE + PASSIONFRUIT

namelaka, honey graham,
passionfruit ice cream, brown butter

TCHO CHOCOLATE CAKE*

coconut-cocoa frosting, luxardo cherry,
hazelnut

* Available Vegan