

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*

ROMANESCO*

lacinato kale, pickled cauliflower, gooseberry 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 radish, carrot aioli

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

Res: *2022 Peay Vineyards Estate Chardonnay "Maritima", West Sonoma Coast, CA*

BEET SALAD*

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

2023 Domaine des Marrans Fleurie "Les Marrans", Beaujolais, FR

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

PURPLE SWEET POTATO TORTELLONI

beets, basil walnut pesto

2022 Failla Pinot Noir, Sonoma Coast, CA

Res: *2019 Château de Pommard Clos Marey-Monge "Nicolas Joseph", Burgundy, FR*

HARISSA TOFU*

green gumbo, smoked carrot + fingerling potato,
english pea, pickled fresno

2018 Woodlands Cabernet Franc, Margaret River, AU

Res: *2016 Jim Barry Cabernet Sauvignon "The Benbournie", Clare Valley, AU*

CHOCOLATE + PASSIONFRUIT

namelaka, honey graham, passionfruit ice cream, brown butter

NV Angelo Negro Brachetto del Lungo "Birbet", Piedmont, IT

120 per person | 210 with wine pairings | 305 with reserve pairings

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, kumquat,
confit radish, carrot aioli

ROMANESCO*

lacinato kale, pickled cauliflower, gooseberry chutney, walnut

ASPARAGUS + MOREL MUSHROOM*

ramp bearnaise, goat gouda grits

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

HARISSA TOFU*

green gumbo, smoked carrot + fingerling potato,
english pea, pickled fresno

PURPLE SWEET POTATO TORTELLONI

beets, basil walnut pesto

LEMON-CHIVE RISOTTO*

white asparagus, morel mushroom, pecorino romano

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

CHOCOLATE + PASSIONFRUIT

namelaka, honey graham, passionfruit ice cream, brown butter

** Available Vegan*