

VEGETABLE 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

2023 Thierry Germain Chenin Blanc "L'insolite", Loire Valley, FR

Res: 2019 Jim Barry Assyrtiko, Clare Valley, AU

ROMANESCO*

lacinato kale, pickled cauliflower, green tomato jam, cashew

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

Res: 2023 Domaine Remi Jobard Montheilie "Sur la Velle" Burgundy, FR

ACQUERELLO RISOTTO*

cumin-pea shoot, brulee squash, matsutake

2020 Selvapiana Chianti Rufina, Tuscany, IT

Res: Champagne Famille Mousse "Eugene", Champagne, FR

HONEY GLAZED BEET*

polenta, lacinato kale, cipollini onion, feta

2023 Alexana Dundee Hills "Mosaic" Willamette Valley, OR

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

GRILLED TOFU*

cahokia rice, beluga lentil, baby leek, chermoula

2021 Pax Syrah "The Bench Vineyard", Clement Hills, CA

Res: 2012 Francois Villard St. Joseph "Gran Reflet", Rhone Valley, FR

HONEYCRISP APPLE CAKE

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

Villa Oeiras Vino de Carcavelos 15 anões, Lisbon, PT

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

THOMAS MELVIN
Executive Chef

JARED MAY
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, green tomato jam, cashew

HONEY GLAZED BEET*

polenta, lacinato kale, cipollini onion, feta

second

BABY GREENS SALAD*

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

ZUCCHETTA CAPPELLETTI

swiss chard, calabrian chili, candied pepita

CHANTERELLE + OYSTER MUSHROOM*

turnip, "green goddess", basil

third

TAGLIATELLE

capriole goat cheese, marinated tomato, basil

GRILLED TOFU*

cahokia rice, beluga lentil, baby leek, chermoula

ACQUERELLO RISOTTO*

cumin-pea shoot, brulee squash, matsutake

fourth

RICOTTA DOUGHNUTS

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

HONEYCRISP APPLE CAKE

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

CARAMELIZED PINEAPPLE*

lemon sorbet, pistachio-rose crumble, luxardo cherry

TCHO CHOCOLATE CAKE*

coconut-cocoa frosting, luxardo cherry, hazelnut

* Available Vegan