

VEGETARIAN 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

"JERK" SPICED CARROTS

labneh, candied cashew, pickled apricot

2023 Zarate Albariño , Rias Baixas, ES

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: 2022 Alex Moreau Chassagne-Montrachet, Burgundy, FR

HEIRLOOM TOMATO

eggplant, roasted beet, thomasville tomme,
basil, red dulse furikake

2024 Schloss Gobelsburg Rosé "Cistercien", Kamptal, AT

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

AGNOLOTTI

potato, thomasville tomme, balsamic tomato,
swiss chard, nasturtium butter

2021 Demarie Roero Riserva, Piedmont, IT

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

GRILLED TOFU

couscous, ramp buds, gooseberry,
red noodle bean, chermoula

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

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

LEMON-THYME CAKE

stonefruit chutney, vanilla cream, pistachio crumble,
saffron honey

Villa Oeiras Vino de Carcavelos 15 anos, Lisbon, PT

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

tomato, smoked buttermilk blue, olive,
garlic + herb breadcrumb

ROASTED MAITAKE

mushroom puree, confit turnip, basil, marigold

HEIRLOOM TOMATO

eggplant, roasted beet, thomasville tomme,
basil, red dulse furikake

CHANTERELLE + OYSTER MUSHROOM

potato pave, kohlrabi, "green goddess", basil

third

"CACIO E PEPE" MAFALDINE

pecorino, black pepper, basil

ACQUERELLO RISOTTO

roasted mushrooms, lacinato kale,
cipollini, parmigiano reggiano

GRILLED TOFU

couscous, ramp buds, gooseberry,
red noodle bean, chermoula

AGNOLOTTI

potato, thomasville tomme, balsamic tomato,
swiss chard, nasturtium butter

fourth

RICOTTA DOUGHNUTS

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

LEMON-THYME CAKE

stonefruit chutney, vanilla cream,
pistachio crumble, saffron honey

CARAMELIZED PINEAPPLE

lemon sorbet, pistachio-rose crumble,
luxardo cherry