

VEGETABLE TASTING MENU

per table only

AMUSE BOUCHE*

NV Domaine Rolet Crémant du Jura, Jura, FR

Res: NV Michel Mailliard 1er Cru Brut "Cuvée Grégory", Champagne, FR

ROASTED CARROTS*

black bean puree, coconut labneh, curry vinaigrette

2024 Zárata Albariño, Rías Baixas, ES

Res: 2019 Jim Barry Assyrtiko, Clare Valley, AU

ROMANESCO*

lacinato kale, pickled cauliflower, green tomato jam, walnut

2023 Tenuta Sant'Helena Sauvignon Blanc "Judri", Alto Adige, IT

Res: 2022 Weingut Bründlmayer Grüner Veltliner "Ried Loiserberg", Kamptal, AT

CAVATELLI

winter black perigord truffle, parmigiano reggiano,
white wine butter saucea

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

Res: 2023 Bachelet-Monnot Puligny-Montrachet, Burgundy, FR

CHANTERELLE + OYSTER MUSHROOM*

turnip, "green goddess", basil

2022 Cyprien Arlaud Pinot Noir "Oka", Burgundy, FR

Res: 2016 DuMOL Pinot Noir "Wester Reach", Russian River Valley, CA

GRILLED TOFU*

braised greens, maple tahini, chermoula

2022 Domaine Santa Duc Vacqueyras "Les Aubes", Rhône Valley

Res: 2020 Larkmead Caberent Sauvignon, Napa Valley, CA

RICOTTA DOUGHNUTS

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

Villa Oeiras Vno de Carcavelos 15 anões, Oeiras, 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, walnut

HONEY GLAZED BEET*

polenta, lacinato kale, cipollini onion, feta

second



BABY GREENS SALAD*

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

CAVATELLI

winter black perigord truffle, parmigiano reggiano,
white wine butter sauce

CHANTERELLE + OYSTER MUSHROOM*

turnip, "green goddess", basil

third



PARMESAN-HERB GNOCCHI

chestnut mushroom, brassicas, capriole goat cheese

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