

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

ROASTED CARROTS*

black bean puree, coconut labneh, curry vinaigrette

2024 Dönnhoff Riesling Estate Trocken, Nahe, DE

Res: 2024 Gunderloch Grosses Gewächs Reising "Hipping", Rheinhessen, DE

ROMANESCO*

lacinato kale, pickled cauliflower, habanada chutney, walnut

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

Res: 2022 Domaine Rémi Jobard Meursault "Sous La Velle", Burgundy, FR

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

TORTELLONI

english pea, basil-mint cream, pecorino romano

2024 Fattoria Selvapiana Chianti Rufina, Tuscany, IT

Res: 2012 Fattoria Selvapiana Chianti Rufina Riserva "Bucerchiale", Tuscany, IT

GRILLED TOFU*

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

2024 Franck Balthazar Côtes du Rhône, Rhône Valley, FR

Res: 2021 Vignobles Levet Côte-Rôtie "Les Journaries", Rhône Valley, FR

CHOCOLATE + PASSIONFRUIT

namelaka, honey graham, passionfruit ice cream, brown butter

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

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

THOMAS MELVIN
Executive Chef

JARED MAY
GM / 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, habanada chutney, walnut

MAITAKE + OYSTER MUSHROOM*

turnip, "green goddess", basil

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

GRILLED TOFU*

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

TORTELLONI

english pea, basil-mint cream, pecorino romano

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

CHOCOLATE + PASSIONFRUIT

namelaka, honey graham, passionfruit ice cream, brown butter

** Available Vegan*