



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

ROASTED CARROTS

black bean puree, coconut labneh, curry vinaigrette

2024 Zárata Albariño, Rías Baixas, ES
Res: 2022 DO Ferreiro Albariño "Cepas Vellas", Rías Baixas, ES

KING TRUMPET MUSHROOM

smoked sweet corn, zucchini, saffron-corn emulsion

2022 Jean-Philippe Fichet Bourgogne Blanc Cote d'Or, Burgundy, FR
Res: 2018 Domaine Chandon de Brialles Grand Cru "Corton", Burgundy, FR

HONEY GLAZED BEET

polenta, long beans, kale, cipollini onion, feta

2023 Failla Gamay Noir, Willamette Valley, OR
Res: 2023 Jean Foillard Fleurie, Beaujolais, FR

PANSOTTI

talleggio + egg yolk, balsamic tomato,
swiss chard, nasturtium butter

2021 Demarie Roero Riserva, Piedmont, IT
Res: 2016 Bruno Giacometto Canavese Nebbiolo, Piedmont, IT

GRILLED TOFU

couscous, ramp buds, stone fruit,
red noodle bean, chermoula

2018 Woodlands Cabernet Sauvignon "Wilyabrup Valley", Margaret River, AU
Res: 2020 Larkmead Cabernet Sauvignon, Napa Valley, CA

LEMON-THYME CAKE

stone fruit 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

ROASTED CARROTS

black bean puree, coconut labneh, curry vinaigrette

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

HONEY GLAZED BEET

polenta, long beans, kale, cipollini onion, feta

CHANTERELLE + OYSTER MUSHROOM

turnip, "green goddess", basil

ROASTED MAITAKE

mushroom puree, confit turnip, basil, marigold

third

"CACIO E PEPE" MAFALDINE

pecorino, black pepper, basil

GRILLED TOFU

couscous, ramp buds, stone fruit,
red noodle bean, chermoula

ACQUERELLO RISOTTO

roasted mushrooms, lacinato kale,
cipollini, parmigiano reggiano

PANSOTTI

talleggio + egg yolk, 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

stone fruit chutney, vanilla cream,
pistachio crumble, saffron honey

CARAMELIZED PINEAPPLE

lemon sorbet, pistachio-rose crumble,
luxardo cherry