



AMUSE BOUCHE

NV Domaine Rolet Crémant du Jura Blanc Brut, Jura, FR

Res: NV Champagne Michel Mailliard "Cuvée Gregory", Champagne, FR

ROMANESCO

lacinato kale, pickled cauliflower, apricot chutney, walnut

2024 Massican "Gemina", Napa Valley, CA

Res: 2022 Continuum "Sentium" Napa Valley, CA

ROASTED CARROTS

gochujang-carrot puree, dill, chervil, kumquat, confit carrot

203 Big Table Farm Chardonnay, "Wild Bee", Willamette Valley, OR

Res: 2014 Failla Russian River Valley Chardonnay "Keefer Ranch", Sonoma, CA

HEIRLOOM TOMATO

garlic + tofu puree, onion, pistachio dukkah, cilantro + mint chutney

2024 Château La Genestière Tavel, Rhone Valley, FR

Res: 2020 Clos Cibonne Rosé "Cuvée Tradition", Provence, FR

LEMON-CHIVE RISOTTO

chanterelle mushroom

2024 Fattoria Selvapiana Chianti Rufina, Tuscany, IT

Res: 2015 ARPEPE Valtellina Superiore "Grumello Rocca de Piro", Lombardy, IT

HARISSA TOFU

grilled baby broccoli, eggplant, ground cherry

2021 Ceritas Cabernet Sauvignon "Colima", Santa Cruz & Mt. Veeder, CA

Res: 2006 Turley Petite Syrah "Hayne Vineyard", Napa Valley, CA

TCHO CHOCOLATE CAKE

coconut-cocoa frosting, luxardo cherry, hazelnut

NV Demarie Brachetto del Lungo "Birbet", Piedmont, IT

THOMAS MELVIN
Executive Chef

JARED MAY
GM / Wine Director