

# 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 Dr. H. Thanisch Bernkasteler Riesling Kabinett, Mosel, DE  
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

## AGNOLOTTI

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

2022 Tenuta di Bibbiano Chianti Classico, Tuscany, IT  
Res: 2020 Castello di Ama Gran Selezione "San Lorenzo", Tuscany, IT

## CHANTERELLE + OYSTER MUSHROOM

potato pave, kohlrabi, "green goddess", basil

2023 Alexana Dundee Hills Pinot Noir "Mosaic", Willamette Valley, OR  
Res: 2021 Hirsch Vineyards "West Ridge" West Sonoma Coast, CA

## GRILLED TOFU

roasted piquillo-walnut puree, baby broccoli,  
maple tahini, fried chickpea

2018 Woodlands Cabernet Sauvignon "Wilyabrup Valley", Margaret River, AU  
Res: 2019 Finca Allende "Mingortiz", Rioja, ES

## RICOTTA DOUGHNUTS

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

Villa Oeiras Vinho de Carcavelos 15 anos, Lisbon, PT

85 per person | 165 with wine pairings | 265 with reserve pairings

**THOMAS MELVIN**  
Executive Chef

**JARED MAY**  
Wine Director

# VEGETARIAN FOUR COURSE MENU

55 PER PERSON | 130 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

radish, cucumber, hidden springs feta, herb vinaigrette,  
lemon-herb breadcrumb

## ROASTED MAITAKE

mushroom puree, confit turnip, basil, marigold

## ENDIVE + PECORINO

candied marcona almond, citrus roasted beet,  
sherry vinaigrette

## 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

roasted piquillo-walnut puree, baby broccoli,  
mint yogurt, fried chickpea

## 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, honey syrup

## CARAMELIZED PINEAPPLE

lemon sorbet, pistachio-rose crumble,  
luxardo cherry