

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

2023 Raúl Pérez Albariño "A Cruz das Ánimas", Rías Baixas, ES

Res: 2023 Zarate Albariño "El Palomar", Rías Baixas, ES

MAITAKE + HEDGEHOG MUSHROOM*

turnip, "green goddess", basil

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

Res: 2022 Joseph Colin St. Aubin "Mes Sept Terroir", Burgundy, FR

BEET SALAD

hidden springs feta, chicory + herbs, walnut, honey vinaigrette

2023 Domaine des Marrans Fleurie "Les Marrans", Beaujolais, FR

Res: 2022 Sylvain Pataille Marsannay Rosé "Fleur de Pinot", Burgundy, FR

TAGLIATELLE

broccoli rabe pesto, calabrian chile, pecorino

2023 Selvapiana Chianti Rufina, Tuscany, IT

Res: 2020 Bibbiano Chianti Gran Selezione "Vigna Del Capannino", Tuscany, IT

GRILLED TOFU*

braised greens, maple tahini, chermoula

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

Res: 2020 Clos des Papes Châteauneuf-du-Pape, Rhône Valley, FR

RICOTTA DOUGHNUTS

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

Villa Oeiras Vinho de Carcavelos 15 anos, Oeiras, PT

115 per person | 185 with wine pairings | 265 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, habanada chutney, walnut

MAITAKE + HEDGEHOG 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

TAGLIATELLE

broccoli rabe pesto, calabrian chile, pecorino

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