



VEGETARIAN TASTING MENU

CRISPY BEET*

chive crème fraiche, avocado, tangerine
veuve clicquot ponsardin brut champagne, france NV

BELGIAN ENDIVE SALAD

green apple, smokey blue cheese, mulled cider vinaigrette
il poggione brancato rosé, toscana, italy 2015

KABOCHA SQUASH & D'ANJOU PEAR SOUP

roasted pumpkin seed, persimmon
mastroberardino fiano di avellino 'radici', campagna, italy 2014

ARTICHOKE RAVIOLI

sicilian pistachio, meyer lemon
vincent girardin les vieilles vignes, mâcon-fuissé, france 2010

JAPANESE TASTING

bamboo rice, tofu, glazed bok choy, tempura hen of the woods
lemelson pinot noir, thea's selection, willamette valley, oregon 2013

PAIN PERDU

apple cider gelée, green apple sorbet
inniskillin vidal blanc icewine, niagara peninsula, canada 2014

SPECIALLY PREPARED FOR \$85 PER PERSON
OPTIONAL WINE PAIRING FOR \$65 PER PERSON

* Health District Notice: Consuming Raw Or Undercooked Meats, Poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. "Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked."