



VEGETARIAN TASTING MENU

CRISPY BEET*

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

WHITE ASPARAGUS SALAD

delta asparagus, sauce gribiche
pascal jolivet sancerre, loire valley, france 2015

HEIRLOOM TOMATO SOUP

truffled burrata, pistou, basil
mastroberardino fiano di avellino 'radici', campagna, italy 2014

FAVA BEAN & RICOTTA AGNOLOTTI

morel mushrooms, pecorino, basil
vincent girardin mâcon-fuissé 'les vieilles vignes', burgundy, france 2010

JAPANESE TASTING

bamboo rice, tofu, glazed bok choy, tempura hen of the woods
lemelson pinot noir 'thea's selection' willamette valley, oregon 2014

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."