



## VEGETARIAN TASTING MENU

*Menu 90 per person | Wine Pairing 75 per person*

### BASIL PAVLOVA

BLACK TRUFFLE, BEET TARTARE, CHIVE CRÈME FRAÎCHE

— *Taittinger Cuvée Prestige Brut, Reims* —

### MATSUTAKE MUSHROOM CUSTARD

ASIAN PEAR, BABY LEEK

— *Gustave Lorentz Pinot Blanc, Reserve, Alsace* —

### ROASTED CAULIFLOWER SOUP

TOASTED HAZELNUT, LAVENDER MINT

— *Nigl Grüner Veltliner 'Freiheit', Kremstal 2016* —

### BUTTERNUT SQUASH AGNOLOTTI

CHANTERELLE, PARMESAN ESPUMA, SAGE

— *Jean-Marc Boillot, Mâcon-Villages* —

### MARKET VEGETABLE POT PIE

TOMATO VELOUTÉ, BABY VEGETABLES, BLACK TRUFFLE

— *Joseph Drouhin, Chorey-Lès-Beaune* —

### PINEAPPLE GRANITA

VANILLA PANNA COTTA, SICILIAN PISTACHIO

— *Michele Chiarlo, Moscato d'Asti Nivole, Piedmont* —

*We kindly ask that all guests at the table enjoy the tasting menu in order to provide the best dining experience*

*Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of foodborne illness. Young children, elderly & individuals with certain health conditions may be at a high risk if these foods are consumed raw or undercooked.*