



VEGETABLE TASTING MENU

Maitake Mushroom Tempura with Shiso, Yuzu and Sesame

2009 Champagne Deutz, Brut

Grilled Eggplant with Cucumber, Potato Confit, Dried Olives, Almonds and Feta

2011 Rioja Blanca, Capellania, Marqués de Murrieta

Steamed Green and White Asparagus with Buttermilk, Spring Onions and Dill

2013 Meursault, Christian Bellang & Fils

Potato Gnocchi with Morels and Fava Beans in Vin Jaune

2013 Pinot Noir, Chalone Vineyard, Estate

Tortellini filled with Spring Peas, Mascarpone and Mint

in a Roasted Onion Broth with Reggiano Parmesan

2010 Roero, Piero Careglio

Poppy Seed Sablé with Citrus Curd, Fennel and Mascarpone Sherbet

2009 Tokaji Aszú, 5 Puttonyos, Chateau Pajzos

Vegetable Menu.....85 Wine Pairings.....75

To be served properly, tasting menus should be ordered for the entire table.

20% service charge, pooled by the entire staff, will be added.

Tipping is not expected