



VEGETABLE TASTING MENU

Grilled Melon and Avocado with Buttermilk Whey and Shiso Oil
2008 Domaine Carneros "Le Rêve", Napa Valley

Steamed Asparagus with Chanterelles Braised in Vin Jaune
2015 Pinot Gris, Antiquum Farm, Willamette Valley

Creamed Corn with Fried Green Tomato and Tomato Relish
2015 Chardonnay, Paul Hobbs, Russian River Valley

Potato Gnocchi with Summer Squashes and Chanterelle Crème
2011 Pinot Noir, Chasseur, Freestone Station, Russian River Valley

Ravioli Filled with Mushrooms and Mascarpone in a Red Cabbage Broth
2011 Brunello di Montalcino, Abbadia Ardenga

Winter Truffle Ice Cream
with Michele Bera's Baby Crawford Peaches
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