



VEGETABLE TASTING MENU

Roasted Eggplant Raita, Roti and Chicories

2014 Riesling Kabinett, Langwerth von Simmern, Erbacher Marcobrunn, Rheingau

Grilled Melon and Avocado with Buttermilk Whey and Shiso Oil

2009 Champagne Deutz, Brut

Creamed Corn with Fried Green Tomato and Tomato Relish

2014 Chardonnay, "Salus", Staglin Family Vineyard, Napa Valley

Potato Gnocchi with Summer Squashes and Chanterelle Crème

2011 Pinot Noir, Chasseur, Freestone Station, Russian River Valley

Mascarpone and Roasted Eggplant Ravioli

with Reggiano Parmesan Broth and Beech Mushrooms

2010 Chianti Classico Riserva, Poggio Bonelli

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