



VEGETABLE TASTING MENU

Pickled Carrots and Tempura Battered Tofu with Carrot and Ginger
2012 Pinot Gris, Grand Cru "Spiegel", Domaines Schlumberger, Alsace

Artichoke Soup with Black Winter Truffle
2014 Vacqueyras Blanc, Domaine Le Colombier

Roasted Delicata Squash, Cipolini Onions, Apples and Beech Mushrooms
2013 Pinot Noir, Beresini, Black Dog Ranch, Carneros

Pumpkin Tortellini with Braised Cardoon, Cacio e pepe
2010 Chianti Classico Riserva "di Fizzano", Rocca delle Macie

Vegetarian "Cassoulet" with Flageolets, Roasted Sunchokes
and Yellowfooted Chanterelles
2010 GSM Blend, "L'Autre", Domaine de la Terre Rouge, Sierra Foothills

Crème Fraiche Sherbet with Goslings Black Seal Rum and Pineapple Brulée
2013 Tokaji Aszú, 5 Puttonyos, Patricius

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