



## VEGETABLE TASTING MENU

Acorn Gelée in Chilled Konbu Broth with Pickled Vegetables  
*2015 Riesling Kabinett, Friedrich-Wilhelm-Gymnasium, Graacher Himmelreich, Mosel*

Crisp Garden Vegetables with Raisin Caper Condiment  
*2014 Sauvignon Blanc, Essence, Grgich Hills Estate*

Salsify Three Ways with Hint of Vanilla and Kumquat  
*2014 Chardonnay, DuMol, Russian River Valley*

Smoked Beet Mousseline with Spring Onions and Maitake  
*2013 Pinot Noir, Beresini, Black Dog Ranch, Carneros*

Tortellini Filled with Spring Peas, Ricotta and Mint in a Roasted Onion Broth  
*2015 Fixin, "Les Clos", Domaine Berthaut-Gerbet*

Olive Oil Cake with Mango and Mascarpone,  
Lemongrass Citrus Broth  
*2016 Patricius "Katinka", Noble Late Harvest, Tokaj*

Chocolate Truffles

Vegetable Menu....110 Wine Pairings....85

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