



VEGETABLE TASTING MENU

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

White Asparagus Soup with Toasted Hazelnut and Porcini
2016 Passerina, Feudo Antico, Tulum, Abruzzo

Rice Flour Tempura Fried Spring Vegetables with Pickled Ramp Gribiche Sauce
2015 Pouilly Fuissé, Clos de la Maison, Manoir du Capucin

Shawarma Style Mushrooms with Lebanese Pickles and Pistachio
2010 "L'Autre" Grenache Blend, Terre Rouge, Sierra Foothills

Tortellini Filled with Spring Peas, Ricotta and Mint in a Roasted Onion Broth
2009 Brunello di Montalcino, La Fiorita

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