



VEGETABLE TASTING MENU

Gazpacho Circa 1491

2015 Riesling Kabinett, Friedrich-Wilhelm-Gymnasium, Graacher Himmelreich, Mosel

Rice Flour Tempura Fried Spring Vegetables with Pickled Ramp Gribiche Sauce

2012 Domaine Laurent Cognard, "aux Barres", Pouilly-Loché

Morels and Fava Beans Braised in Vin Jaune

2011 Pinot Noir, Bonaccorsi, Bentrock Vineyard, Sta. Rita Hills

Shawarma Style Mushrooms with Lebanese Pickles and Pistachio

2010 "L'Autre" Grenache Blend, Terre Rouge, Sierra Foothills

Ravioli with Spring Porcini and Ricotta in Mushroom Essence

2007 Barolo, Cascina Dardi Bussia, A&G Fantino

-add fresh Australian Black Winter Truffles - \$35 supplement

Olive Oil Cake with Mango and Mascarpone,

Lemongrass Citrus Broth

2016 Patricius "Katinka", Noble Late Harvest, Tokaj

Three Bites of Chocolate

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