



## VEGETABLE TASTING MENU

Rice Flour Tempura Fried Summer Vegetables with Charred Citrus Miso  
*2015 Riesling Kabinett, Studert-Prüm, Wehlener Sonnenuhr, Mosel*

Heirloom Tomatoes, Grilled Avocado and Jimmy Nardello Peppers  
*2015 Pinot Gris, Greywacke, Marlborough*

Chanterelles Braised in Vejus with Fresh White Corn Polenta and Celery Shoots  
*2015 Manoir du Capucin, Aux Morlays, Pouilly-Fuissé*

Squash Blossoms with Samfaina Catalan  
*2013 Arrels de Clos Pissarra, Sangre de Garnatxa, Montsant*

Mandilli with Garden Herbs, Sunchoke and Chanterelles  
*2010 Chianti Colli Senesi, Riserva, Terre Del Fico*

Bernard Ranch Pluot Galette with Toasted Almond Amaretto Ice Cream  
*2012 Monbazillac, "Clarendelle"*

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