



## VEGETABLE TASTING MENU

Roasted Cauliflower Soup with Vaudovan  
*Champagne Laurent-Perrier, Demi-Sec*

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

Roasted Salsify with Wild Mushrooms and Anise  
*2015 Pouilly-Fuissé, Manoir du Capucin, Aux Morlays*

Heirloom Beets with Braised Endive and Pistachio  
*2015 Pinot Noir, Bruliam, Gap's Crown Vineyard, Sonoma Coast*

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

Cranberry Linzer Tart with Blood Orange Caramel, Rum Crème Anglaise  
and Cardamom 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