



VEGETABLE TASTING MENU

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

Rice Flour Tempura Fried Winter 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

Hazelnut Black Truffle Ice Cream Sandwich
10 Year Malmsey, Broadbent Selection, Madeira

Three Bites of Chocolate

Vegetable Menu....110 Wine Pairings....90

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