



VEGETABLE TASTING MENU

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

Steamed Eggplant with Artichoke, Olives and Caperi di Pantelleria
2016 Gavi, Bianco Seco, La Scolca

Wild Mushroom Chawan Mushi
2015 Pouilly-Fuissé, Manoir du Capucin, Aux Morlays

North African Spiced Cauliflower, Walnuts and Pomegranate Molasses
Dukkah with Almonds, Pepitas, and Pistachios
2015 Tribidrag, Lagier Meredith, Mount Veeder

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