



VEGETABLE TASTING MENU

Rice Flour Tempura Fried Spring Vegetables with Charred Citrus Miso
2016 Riesling Spätlese, Erben von Beulwitz, Kaseler Nies'chen, Mosel

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

Wild Mushroom Chawan Mushi
2015 Auxey-Duresses, Olivier Leflaive

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

Agnolotti del Plin
2010 Nebbiolo, Mirafiore, Langhe

Olive Oil Cake with Winter Citrus and Meyer Lemon Ice Cream
2005 Castelnau de Suduiraut, Sauternes

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