



VEGETABLE TASTING MENU

White and Green Asparagus with Parmesan Gribiche
Champagne Laurent-Perrier, Demi-sec

Rice Flour Tempura Fried Spring Vegetables with Charred Citrus Miso
2017 Riesling Kabinett, Ürziger Würtzgarten, Dr. Hermann, Mosel

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

Tortellini with Ricotta, Green Peas and Mint
in a Roasted Onion Broth with Reggiano Parmesan
2015 Pinot Noir, La Cruz Vineyard, Keller Estate, Sonoma Coast

Grilled Mushrooms with Favas, Alubia Beans and Spring Vegetable "Ragout"
2015 Barbera D'Alba, "Marun", Matteo Correggia

Raspberry Coconut "Mille Feuille" with Toasted Almond Wafers
2016 Muscat de Saint-Jean de Minervois, Domaine de Barroubio

Textures 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