



VEGETABLE TASTING MENU

Cucumber, Fresh Harissa, Sesame and Feta

2016 Gavi, Bianco Secco, La Scolca

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, Joseph Jewell, Elk Prairie Vineyard, Humboldt County

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

2017 Muscat de Saint-Jean de Minervoís, 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