



## VEGETABLE TASTING MENU

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

Summer Bean Salad with Castelvetrano Olives, Roasted and Pickled Peppers  
*2016 Furmint, Halas, Bodrog Bormühely, Tokaj, Hungary*

Fried Green Tomato with Pimento Cheese Sabayon  
*2018 Sauvignon Blanc, Cep, Hopkins Ranch, Russian River Valley*

Will Brokaw's Gwen Avocado "a la Plancha" - Garden Tomato Broth  
*2016 Grüner Veltliner, John Sebastiano Vineyard, Tatomer, Sta. Rita Hills*

Smoked Cavatelli with Chanterelles, Cherry Tomatoes and Thai Basil  
*2011 Brunello di Montalcino, La Fiorita*

Holy Basil Panna Cotta - Kashiwase Santa Rosa Plums - Pistachio Sponge  
*2015 Sexton Vivier*

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