



VEGETABLE TASTING MENU

Celery Root, Stalks and Leaves with Grapefruit
2017 Riesling Kabinett, Urziger Würtzgarten, Dr. Hermann, Mosel

Radishes with Buckwheat Groats and Sesame Seeds
Mousseline with Epices Douces
Champagne Pol Roger, Réserve Brut, Epernay, NV

Glazed Artichoke Stuffed with Pantelleria Caper Gremolata
2016 Pinot Gris, Alexana, Willamette Valley

Broccoli Stem, Brown Butter Roasted Maitake Mushrooms
with Tamari and Toasted Nori
2017 Pinot Noir, Merry Edwards, Russian River Valley

Wild Mushroom Agnolotti, Fontina Val d'Aosta Sabayon
2011 Chianti Classico, Riserva, San Vincente
-add fresh Black Perigord Truffle - \$40 supplement

Marinated Grapefruits, Pistachio Sponge and Honeycomb Ice Cream
2014 Patricius, 5 Puttonyos, Tokaji Aszú

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