



VEGETABLE TASTING MENU

Amuse Bouches

Puffed Rice Bowl with Matsutake Mushrooms and Thai Basil
Champagne Ruinart, Blanc de Blancs, Reims

Lunga di Napoli "Noodles" with Red Curry, Coconut Milk,
Hen of the Woods and Beech Mushrooms
2019 Riesling Kabinett, Ürziger Würzgarten, Dr. Hermann

Pumpnickel Cavatelli with Celeriac Whole Grain Mustard Crema,
Red Onions and Cornichons
2016 Zinfandel, Storybook Mountain Vineyards, Napa Estate

Fresh Spaghetti with Toasted Sunchoke, Fontina Val d' Aosta
and Fresh Black Winter Truffle
option of fresh white truffle - *tuber magnatum* - \$60 supplement
2014 Brunello di Montalcino, Camigliano

Your choice of Cheese or Dessert

Sommelier Selection

Textures of Chocolate

Vegetable Tasting Menu....90 Wine Pairings....75