



VEGETABLE TASTING MENU

Amuse Bouches

Kohlrabi, Salsify and Celery with Citrus and Mint
2013 Champagne Louis Roederer, Brut Rosé

Artichoke Velouté, Brioche Croutons, Black Winter Truffle
2018 Sauvignon Blanc, Blank Stare, Orin Swift, Russian River Valley

Beemster Crisps with Asparagus, Roasted Celery Root and Wild Mushrooms
2012 Croatia, Elso, Daniele Ricci, Colli Tortonesi

Fresh Spaghetti with Tomato Conserva, Pantelleria Capers,
Black Olives and Ricotta Salata
2014 Brunello di Montalcino, Camigliano

Choice of Dessert or Cheese
Sommelier consultation

Textures of Chocolate

Vegetable Tasting Menu....90 Wine Pairings....85

A 20% service charge, shared by the entire staff, will be included on each check.

Tipping is not expected