



VEGETABLE TASTING MENU

Amuse Bouches

Chilled White Asparagus

Pickled Watermelon and Green Strawberry Remoulade, Puffed Farro

2016 Pinot Gris, Alexana, Willamette Valley

Pecorino Tart "Cacio e Pepe"

Salt Roasted Beets, Sugar Snaps and Hazelnut Ricotta Pesto

2018 Sauvignon Blanc, Blank Stare, Orin Swift, Russian River Valley

Spring Garden Vegetables in an Aromatic Charred Onion Broth

2018 Chardonnay, Ramey, Russian River Valley

Pappardelle with Porcini Walnut "Bolognese"

2016 Jaen Reserva, Soito, Dao, Portugal

Orange Marmalade Olive Oil Cake, Vanilla Poached Rhubarb

Blood Orange Caramel and Lemon-Thyme Ice Cream

2011 Château Piada, Barsac, Sauternes

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