



VEGETABLE TASTING MENU

Amuse Bouches

Crispy Fried Brussels Sprouts with Lemon Zest, Capers and Parmesan
2016 Gruner Veltliner, Bachgarten, Federspiel, Franz Pichler, Wachau

Roasted Celery Root "Café de Paris"
with Parsnip Crisps and Arugula,
2020 Sancerre, Chavignol, Domaine Yves Martin

Winter Vegetable "Cassoulet" with Rancho Gordo Mayacoba Beans
2017 Kale, Syrah, Hyde Vineyard, Napa Valley

Cocoa Tajarin with Butter Nut Squash, Chanterelles, Brown Butter and Sage
2016 Chianti Classico, Il Poggio, Monsanto

2018 Berner Hobelkäse AOP, Alp Sattleggli
6 Grain Toasts, Quince Compote

Santa Claus at the Beach
Coconut Meringue Yule Log with Passion Fruit Mousse and Rum Ice Cream
2004 Riesling Auslese, Hattenheimer Pfaffenberg, Schloss Schönborn, Rheingau

Vegetable Tasting Menu....98 Wine Pairings....90

A 20% service charge, shared by the entire staff, will be included on each check.
Tipping is not expected.