



## VEGETABLE TASTING MENU

### Amuse Bouches

Sun Gold Tomatoes with Chilled Tomato Broth and Opal Basil  
*2017 Soave, "La Rocca" Pieropan*

Ricotta Filled Squash Blossoms with Summer Squash Conserva  
*2020 Rosé en Flor, Orixe Sotelo, Napa Valley*

Stuffed Sierra Morels, Sourdough Fondue, Fried Leeks  
*2020 Dogliani, Assanen, Bricco Mollea*

Potato Gnocchi with Brentwood Corn, Chanterelles  
and Australian Black Winter Truffle  
*2016 Pinot Noir, Cobb, Jack Hill Vineyard, Sonoma Coast*

Brillat Savarin Ripened with Fresh Black Truffle,  
10 Grain Toast, Truffle Butter  
*2020 Fendant Grand Cru, Amandoleyre, Romain & Vincent Papilloud, Valais, Suisse*

Bera Ranch Baby Crawford Peach Tart, Peach Ice Cream  
*2004 Riesling Auslese, Hattenheimer Pfaffenburg, Schloss Schönborn*

Vegetable Tasting Menu....98 Wine Pairings....105

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