



## VEGETABLE TASTING MENU

### Amuse Bouches

#### French Onion Soup

Konbu Porcini Broth, Acme Levain, Toasted Etivaz  
*Champagne Paul Bara, Brut Réserve, Grand Cru, Bouzy*

#### Chilled Jumbo Delta Asparagus

Pink Grapefruit Vinaigrette, Toasted Pistachios  
*2021 Quattro Bianchi, David Arthur, Napa Valley*

Potato Gnocchi with Calabrian Chili Butter, Sugar Snap Peas, Ramps, Garlic Chive,

Ricotta Salata and King Trumpet "Bacon" Crumble

*2019 Arbois, Chardonnay, Ammonites, Domaine de la Touraize*

#### Pepper and Juniper Rubbed Grilled Portobello Steak

Polenta Fries, Cauliflowers, Black Garlic Bearnaise

*2015 Merlot, Robert Craig, Howell Mountain*

Raclette d'Alpage "Maran", Fingerling Potato, Lacto Green Delta Asparagus

*2017 Jurançon Sec, Cuvée Marie, Charles Hours*

#### Coconut Lemongrass Pot de Crème

Jamu Granita, Fresh Mango and Pineapple, Banana Fritter, Coconut Brittle

*2019 Vidal, Icewine, Inniskillin, Niagara Peninsula*

Vegetable Tasting Menu.....125 Wine Pairings.....105

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

Tipping is not expected.