



CHEF'S VEGETARIAN TASTING MENU

First

Gazpacho, vg

Tomato, Honeydew, Strawberries, Watermelon Radish, Cucumber, Mango

Second

Patty Pan Squash Croquette

Meyer Lemon Labneh, Corn Citrus Salsa

Third

Mushrooms "à l'Escargot", vg

Morel Mushrooms, Garlic Herb Vegan Butter, Sour Dough Toast Points

Fourth

Agnolotti

Ricotta, Mozzarella, Parmesan, Lemon Zest, Sun-Dried Tomato Pesto

Intermezzo

Fifth

Chermoula Grilled Cauliflower Steak, vg

Cannellini Puree, Micro Greens, Chermoula Sauce

Sixth

Fraisier

Basil Strawberry Sorbet, Herbal Crumble

Petite Fours & Pâte de Fruits

\$195.00

~ Optional Wine Pairing \$150.00 per person ~

We Kindly request that entire table to participate for a harmonious dinning experience. | The consuming of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness. If you have a food allergy or special dietary requirement, please inform your server or the manager.