



## VEGETARIAN TASTING MENU

### FIRST

*Grilled Beet Salad*  
Lingonberry Goat cheese, Endive, Cranberry Dill Vinaigrette

### SECOND

*Winter Truffle Raviolo*  
Thai Green Curry, Yuzu Marmalade, Snow Pea Shoots, Crispy Shallots

### THIRD

*Eggplant Escargot*  
Roasted Eggplant, Garlic herb vegan butter, Sour Dough Toast Points

### FOURTH

*Seared Black Trumpet Mushrooms*  
Black Risotto, Spinach Cream, Morels

*Intermezzo - Basil & Safron sorbet*

### FIFTH

*Poached Cauliflower*  
Lemongrass Ginger Broth, Charred Leeks, Watermelon Radish

### SIXTH

*Chocolate Soufflé*  
Crème Anglaise

*Petite Fours*

*\$195.00 per person*  
~ 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.