



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.*