



# 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**

Risotto, Gruyère Cheese, Shave Asparagus, Exotic Mushrooms

Intermezzo - Yuzu sorbet

## FIFTH

### **Poached Cauliflower**

Lemongrass Ginger Broth, Charred Leeks, Watermelon Radish

## SIXTH

### **Chocolate Soufflé**

Crème Anglaise

### **Petite Fours**

**\$175.00 per person**

~ Optional Wine Pairing \$125.00 per person ~

We Kindly request that entire table to participate for a harmonious dining 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.