



VEGETARIAN TASTING MENU

FIRST

Applewood-Smoked Burrata

Heirloom Tomatoes , Wild Arugula, Market Plums
12-Year Aged Balsamic Reduction, Early Harvest Olive Oil

SECOND

Seared Zucchini

Couscous, Fried Capers, Sautéed Artichokes, Summer Corn Beurre Blanc

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

FIFTH

Seared Cauliflower

Cauliflower Purée, Green Pea Glaze

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 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.