



## VEGETABLE TASTING MENU

Cucumber, Fresh Harissa, Sesame and Feta  
*2016 Gavi, Bianco Secco, La Scolca*

Rice Flour Tempura Fried Vegetables with Charred Citrus Miso  
*2017 Riesling Kabinett, Ürziger Würtzgarten, Dr. Hermann, Mosel*

North African Spiced Cauliflower, Walnuts and Pomegranate Molasses  
Dukkah with Almonds, Pepitas, and Pistachios  
*2016 Plavac Mali, Grgić Vina, Pelješac Peninsula, Croatia*

Tortellini with Ricotta, Green Peas and Mint  
in a Roasted Onion Broth with Reggiano Parmesan  
*2013 Pinot Noir, Shadowbox, Anne Katherina Vineyard, Carneros*

Grilled Mushrooms with Favas, Alubia Beans and Spring Vegetable "Ragout"  
*2015 Barbera D'Alba, "Marun", Matteo Correggia*

Raspberry Coconut "Mille Feuille" with Toasted Almond Wafers  
*2017 Muscat de Saint-Jean de Minervois, Domaine de Barroubio*

Textures of Chocolate

Vegetable Menu....110 Wine Pairings....90

To be served properly, tasting menus should be ordered for the entire table.  
20% service charge, pooled by the entire staff, will be added. Tipping is not expected