

VEGAN TASTING MENU

Cucumber & Almond Gazpacho

Cucumber Rolls, Toasted Almonds, Dill,
Green Grapes, Jalapenos, Almond Milk

Unico Zelo, "Fresh A. F.", Riverland, Australia 2021 – Nero d'Avola & Zibibbo



Roasted Carrot Salad

Pistachios, Avocado, Puffed Amaranth, Bitter Greens, Gochujang Dressing

Gaston Chiquet Brut, Grand Cru Blanc de Blancs, Vallée de la Marne, Aj, Champagne NV



Crispy Polenta Cake

Stewed Morels, Asparagus, Roasted Cippolini Onions, Meaux Mustard Sauce

Bodegas Granbazán, Limousin, Rias Baixas, Spain 2017 – Albariño



RESTAURANT & WINERY

7 Year Aged Risotto

Market Vegetables

Robert Sinskey Vineyards, POV, Carneros, California 2016 – Bordeaux Blend



Mango Upside Down Cake

Mango Sorbet, Toasted Coconut, Green Tea Caramel Sauce

Château Roûmieu-Lacoste, Sauternes, France 2018 – Semillon

115 – Five Course Tasting Menu | 185 – With Wine Pairings

-Substitutions may require surcharge-