

# Vegan Tasting Menu

125/person

+75/pairings • +150/reserve pairings

## Course 1

### **English Spring Pea Soup**

sauteed chantarelle mushroom • nepitella mint  
pickled pearl onion

## Course 2

### **Roasted Beets & Green Tomato**

miso vinaigrette • crisp rice paper • pepitas • petite mesclun

## Course 3

### **Chantarelle Mushroom and Summer Squash Roulade**

caramelized onion polenta cake • watercress • sunflower

## Course 4

### **Cauliflower Steak**

greek gigante bean puree • pickled peppers • ramp top chimichurri

## Course 5

### **Mango Upside Down Cake**

mango sorbet • toasted coconut  
green tea caramel sauce

*-Substitutions may require surcharge-*

# Vegetarian Tasting Menu

135/person

+75/pairings • +150/reserve pairings

## Course 1

**Chilled White Asparagus Vichyssoise**  
roasted fennel • chili oil • shallot

## Course 2

**Roasted Beets & Green Tomato**  
miso vinaigrette • crisp rice paper • pepitas • petite mesclun

## Course 3

**Chantarelle Mushroom and Summer Squash Roulade**  
caramelized onion polenta cake • watercress • sunflower • pickled tomato sabayon

## Course 4

**Ricotta Gnocchi**  
leek fondue • sauteed chanterelle mushroom • english spring peas  
crispy fried leek • ramps • toasted pinenut

## Course 5

**Golden Egg**  
vanilla mousse • apricot & passion fruit curd  
apricot compote • coconut