

VEGETARIAN TASTING MENU

Cucumber & Almond Gazpacho

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

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



Glazed Smashed Fava Beans

Pickled Shallots, Beurre Rouge, Dandelion Greens

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



RESTAURANT & WINERY

Crispy Polenta Cake

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

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



State Fair Funnel Cake

Red Fruit Jam, Candied Almonds, Tarragon, Powdered Sugar, Cherry Sorbet

Château Roûmieu-Lacoste, Sauternes, France 2018 – Semillon

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

-Substitutions may require surcharge-