

VEGAN TASTING MENU

English Spring Pea Soup

Sauteed Morel Mushroom, Nepitella Mint, Pickled Pearl Onion
Maison Laurent-Perrier, "La Cuvée ", Champagne, France NV

French White Asparagus Salad

Heart of Palm, Toasted Hazelnuts, Frisée, Radicchio, Charred Ruby Red Grapefruit,
Pink Peppercorn, Grapefruit Vinaigrette
Jules Taylor, Marlborough, New Zealand 2022 – Grüner Veltliner

Citrus Poached Endive

Citrus Terrine, Watercress, Yuzu & Charred Scallion Vinaigrette
Château Picque Caillou, Pessac-Léognan, France 2022 – Sémillon, Sauvignon Blanc

Cauliflower Steak

Greek Gigante Bean Puree, Pickled Peppers, Ramp Top Chimichurri
Ventisquero, "Grey Single Block", Valle de Maipo, Chile 2019 – Carmenère

Mango Upside Down Cake

Mango Sorbet, Toasted Coconut, Green Tea Caramel Sauce
Anselmi, "I Capitelli", Soave, Italy 2020 – Garganega

125 – Five Course Tasting Menu | 200 – With Wine Pairings

-Substitutions may require surcharge-

VEGETARIAN TASTING MENU

English Spring Pea Soup

Sauteed Morel Mushroom, Nepitella Mint, Pickled Pearl Onion
Maison Laurent-Perrier, "La Cuvée ", Champagne, France NV



French White Asparagus Salad

Heart of Palm, Toasted Hazelnuts, Frisée, Radicchio, Charred Ruby Red Grapefruit,
Pink Peppercorn, Grapefruit Vinaigrette
Jules Taylor, Marlborough, New Zealand 2022 – Grüner Veltliner



Citrus & Butter Poached Endive

Citrus Terrine, Watercress, Yuzu & Charred Scallion Beurre Blanc
Château Picque Caillou, Pessac-Léognan, France 2022 – Sémillon, Sauvignon Blanc



Ricotta Gnocchi

Leek Fondue, Sauteed Morel Mushroom, English Spring Peas,
Malibu Carrot, Crispy Fried Leek, Ramps, Toasted Pinenut
Tenuta della Terre Nere, Etna 2021 – Nerello Mascalese Blend



Cantaloupe

Sablé Breton, White Chocolate Panna Cotta, Cantaloupe Sorbet, Mint Granita,
Nepitella Mint, Compressed Cantaloupe
Domaine d'Orfeuilles, "Demi-Sec", Vouvray, France NV

135 – Five Course Tasting Menu | 210 – With Wine Pairings

-Substitutions may require surcharge-