

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
english pea • smoked pistachio • leek • mint • chartreuse

Course 5

Golden Egg

vanilla mousse • apricot & passion fruit curd
apricot compote • coconut

-Substitutions may require surcharge-