



## VEGETARIAN TASTING MENU

*Menu 90 per person | Wine Pairing 75 per person*

### AMUSE

### FIRST

#### MARKET VEGETABLES & SHAVED SUMMER VEGETABLES

TENDER HERBS, SUNFLOWER SEEDS, VANILLA CITRONETTE

### SECOND

#### HEIRLOOM TOMATOES

BURRATA CHEESE, PURPLE BASIL, 50YR BALSAMICO DE MODENA

### THIRD

#### 12 VEGETABLE POT PIE

BABY VEGETABLES, RED PEPPER VELOUTÉ, WILD MUSHROOMS

### FOURTH

#### POTATO GNOCCHI & BLACK TRUFFLES

BRENTWOOD CORN, ZUCCHINI, PARMESAN NAGE

### DESSERT

#### ROASTED PEACH MELBA

*We kindly ask that all guests at the table enjoy the tasting menu in order to provide the best dining experience*

*Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock reduces the risk of foodborne illness. Young children, elderly & individuals with certain health conditions may be at a high risk if these foods are consumed raw or undercooked.*