



## VEGETARIAN TASTING MENU

*Menu 115 per person | Wine Pairing 82 per person*

### AMUSE

### FIRST

#### MARKET LETTUCES & SHAVED VEGETABLES

TENDER HERBS, HIJIKI SEAWEED, LEMON-SHALLOT VINAIGRETTE

### SECOND

#### STEAMED FARMHOUSE EGG

POLENTA, DELTA ASPARAGUS, GREEN-GARLIC COCONUT BROTH

### THIRD

#### POTATO GNOCCHI

BLONDE MORELS, PETIT POIS, WILD RAMPS

### FOURTH

#### 12 VEGETABLE POT PIE

BABY VEGETABLES, RED PEPPER GASCOGNE, WILD MUSHROOMS

### FIFTH

#### BABY ARTICHOKE & TREVISO

CHICKPEA PANISSE, OLIVE, PRESERVED LEMON, MINT

### DESSERT

#### HARRY'S BERRIES

STRAWBERRY CONSOMME, TARRAGON, MERINGUE, WHIPPED CREAM

*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, shellstock or eggs may increase your risk of foodborne illness.*