



VEGETARIAN TASTING MENU

Menu 115 per person | Wine Pairing 95 per person

AMUSE

FIRST

HEIRLOOM TOMATO & BURRATA

FLOWERING BASIL, SUNFLOWER SEED, 50-YEAR BALSAMICO DI MODENA

SECOND

STEAMED FARMHOUSE EGG

POLENTA, ASPARAGUS, GREEN-GARLIC COCONUT BROTH

THIRD

POTATO GNOCCHI & AUSTRALIAN BLACK TRUFFLE

BLONDE MORELS, BROCCOLI SPIGARELLO, PARMIGIANO REGGIANO

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 CONSOMMÉ, 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.