



VEGETARIAN TASTING MENU

Menu 155 per person | Wine Pairing 110 per person

AMUSE

FIRST

HEIRLOOM TOMATO & BURRATA

FLOWERING BASIL, SUNFLOWER TUILE, 2022 OLIO NUOVO

SECOND

STEAMED FARMHOUSE EGG

POLENTA, ASPARAGUS, GREEN-GARLIC COCONUT BROTH

THIRD

POTATO GNOCCHI & BURGUNDY TRUFFLE

CHANTERELLE MUSHROOM, 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

LEMON VERBENA, WHIPPED CREAM, 25-YEAR BALSAMICO

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.