



VEGETARIAN TASTING MENU

Menu 155 per person

Wine pairing 115 per person

Amuse

First Course

FALL CHICORY SALAD

Beets, Shaved Radish, Persimmon
Apple Cider Vinaigrette

Second Course

STEAMED FARMHOUSE EGG

Polenta, Artichoke, Green-Garlic Coconut Broth

Third Course

POTATO GNOCCHI & BURGUNDY TRUFFLE

Chanterelle Mushroom, Broccoli Spigarello
Parmigiano Reggiano

Fourth Course

12 VEGETABLE POT PIE

Baby Vegetables, Red Pepper Gascogne
Wild Mushrooms

Dessert

THE LEMON

Citrus Custard, Candied Lemon Peel
White Chocolate

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.