



VEGETARIAN TASTING MENU

Menu 165 per person

Wine pairing 115 per person

Amuse

First Course

LITTLE GEM LETTUCE & REED AVOCADO

Shaved Radish, California Citrus, Cucumber, Tarragon, Almond

Second Course

STEAMED FARMHOUSE EGG

Toasted Freekah, Artichoke, Morel, Green-Garlic Coconut

Third Course

VIALONE NANO RISOTTO & SPRING PEAS

Bloomsdale Spinach, Black Garlic, Crispy Shallot

Fourth Course

12 VEGETABLE POT PIE

Baby Vegetables, Red Pepper Gascogne, Wild Mushrooms

Dessert

ORANGE BLOSSOM PANNA COTTA

Pistachio Cream, Greek Yogurt, Satsuma Mandarin, Wildflower Honey

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.