



VEGETARIAN TASTING MENU

Menu 165 per person

Wine pairing 115 per person

Amuse

First Course

STONE FRUIT & TOMATO SALAD

D.O.P Burrata, Pistachio, Crunchy Quinoa, Balsam Bianco, Basil

Second Course

STEAMED FARMHOUSE EGG

Toasted Freekeh, Artichoke, Australian Black Truffle, Green - Garlic Coconut

Third Course

HANDMADE MUSHROOM RAVIOLI

CA Burn Morel, Oregon Pecan, Fava Bean, Vin Jaune d'Arbois

Fourth Course

12 VEGETABLE POT PIE

Baby Vegetables, Red Pepper Gascogne, Fine Herbes

Dessert

GOLDEN MANGO SUNSET

Passion Fruit Cremeux, Makrut Lime Coulis, Coconut - Almond Shortbread

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.