



VEGETARIAN TASTING MENU

Amuse

First Course

FALL CHICORIES SALAD

Roasted Squash, Candied Pecan, Goat Cheese, Persimmon, Maple - Mustard Vinaigrette

Second Course

BUTTERNUT SQUASH AGNOLOTTI

Brown Butter - Sage, Pepitas, Smoked Cremini Mushroom

Third Course

12 VEGETABLE POT PIE

Baby Vegetables, Red Pepper Gascogne, Fines Herbes

Fourth Course

RAGOÛT OF BUTTER BEANS & JIMMY NARDELLO PEPPERS

Artichoke, Broccoli di Ciccio, Tomato - Saffron Nage

Dessert

BLACK FOREST CAKE

Chocolate Crèmeux, Genoise Cake, Almond Streusel, Sour Cherry Sorbet

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.