



## VEGETARIAN TASTING MENU

### *Amuse*

### *First Course*

#### **WINTER CHICORIES SALAD**

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

### *Second Course*

#### **HANDMADE POTATO - SUNCHOKE GNOCCHI**

English Peas, Black Truffles, Sage, Beurre Noisette

### *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.*