



VEGETARIAN TASTING MENU

MENU 145 PER PERSON

Amuse Bouche

First Course

HEIRLOOM TOMATO & MELON SALAD

Almond, Sheep's Milk Feta, Labneh, Mint, Passion Fruit, Basil

Second Course

1 2 VEGETABLE POT PIE

Petite Root Vegetables, Red Pepper Matbucha, Fines Herbs

Third Course

WILD MUSHROOM AGNOLOTTI

Porcini, English Peas, Arugul *Shaved Black*

Summer Truffles

35 Supplement

Fourth Course

THE LEMON

Citrus Curd, White Chocolate Custard, Candied Lemon Peel

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.