



Aaron Phillips
Chef Partner

Ron Hsu
Chef Partner

Austin Goetzman
Chef de Cuisine

Carelys Vazquez
Executive Pastry Chef

Phillip Costas
Sous Chef

Shannon Dunlap
Assistant General Manager

Carl Van Tyle Gilbert
General Manager & Beverage Director

Amuse

**Roasted Beet Salad, Horseradish Goat Cheese,
Beet and Cacao Soil, Beet Dumpling, Spring Herbs**
Douloufakis, Dafnios, Vidiano, Crete, Greece, 2020

**French White Asparagus, Morels, Black Truffle
Hollandaise, Truffle Emulsion, Miner's Lettuce**
Pago Cativo, O Forte, White Blend, Galicia, Spain, 2017

**Vichyssoise Agnolotti, Roasted Garlic Pil-Pil,
Allium Froth, Crispy Potato**
*Dopff & Irion, Cuvée René Dopff, Pinot Blanc, Alsace,
France, 2019*

Add Course Truffle Risotto +\$35
*Sommelier's Hand-Selected
Wine Pairing, Market Price*

**Grilled Tofu and Squash Dumpling, Sunflower,
Squash Brodo**
Ziereisen, Blauer Spätburgunder, Baden, Germany, 2017

**Char Siu Eggplant, Fermented Black Bean Vierge,
Charred Eggplant Romesco**
Di Giovanna, Vurria, Nerello Mascalese, Sicily, Italy, 2019

**Grilled King Trumpet, Mushroom Variations,
Roasted Mushroom Demi-Glace**
Lingenfelder, Fox-Label, Dornfelder, Pfalz, Germany, 2017

Compressed Strawberries, Mint Granita
*Unico Zelo, Seafoam Pét-Nat, Vermentino & Fiano,
Riverland, AUS, 2021*

**Sweet Corn Cream Mousse, Chicha Morada
Consomme, Mascarpone Ice Cream**
Anne Amie, Müller Thurgau, Oregon, USA, NV

Petit Fours

8 Course Vegetarian Tasting Menu \$120
Supplemental Wine Pairing \$120
Our prices include a 20% service fee