



Aaron Phillips
Chef Partner

Ron Hsu
Chef Partner

Austin Goetzman
Chef de Cuisine

Phillip Costas
Sous Chef

Carelys Vazquez
Executive Pastry Chef

Lorien M. Vazquez-Vilchez
Sous Pastry Chef

Shannon Dunlap
General Manager

Amuse

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

**Onion Tart, 24-Hour Roasted Onion Mousse,
Melted Leek, Caramelized Onion Jam, Sea Lettuces**
Le Ballon, White Blend, Languedoc, France, 2020

**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
*Pieropan, "La Rocca", Soave Classico,
Veneto, Italy, 2020 +\$16*

**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
*Scarpetta, Pinot Nero, Spumante Brut Rosé,
Friuli-Venezia Giulia, Italy, NV*

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

Petit Fours

8 Course Vegetarian Tasting Menu \$140
Supplemental Wine Pairing \$140
Our prices include a 20% service fee