



**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*

**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*

**White Chocolate Mousse, Cherry Gel,  
Dark Chocolate Torte, Brown Butter Powder**  
*César Florido, Moscatel Especial, Jerez, Spain, NV*

## Petit Fours

6 Course Vegetarian Tasting Menu \$120  
Supplemental Wine Pairing \$110  
Our prices include a 20% service fee