

*Chef Partners*

Aaron Phillips
Ron Hsu

Chef de Cuisine

Austin Goetzman

Sous Chefs

Phillip Costas
Lino Yi
Xiaoyun Huang

Jr. Sous Chefs

Bryce Hardison
Graham Rooks

Executive Pastry Chef

Carelys Vazquez

Pastry Sous Chef

Lorien M. Vazquez-Vilchez

General Manager

Shannon Dunlap

Wine Director

Marvella Castañeda

Bar Manager

Conrad C. Helms IV

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**
Nivarius, Tempranillo Blanco, Rioja, Spain, 2021

**Wild Mushroom Agnolitti, Forest Froth,
Foraged Mushrooms, Black Truffle**
*Château des Annibals, 'La Jouvencelle', Rolle & Grenache,
Coteaux Varois en Provence, France, 2021*

Add Chilean Truffles +\$15

Add Course Truffle Risotto +\$55
*Au Bon Climat 'Hildegard',
Santa Maria Valley, CA, 2018 +\$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**
Sileo, Red Blend, Montsant, Spain, 2018

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