

Amuse

**Salt-Baked Kohlrabi Salad, Grilled Cucumber,
Dill Dressing, Apple**

*Tegernseerhof 'T26' Grüner Veltliner, Federspiel, Dürnstein,
Wachau, Austria, 2020*

**Wild Mushroom Agnolitti, Forest Froth,
Foraged Mushrooms, Black Truffle**

Ktima Gerovassiliou, Viognier, Epanomi, Greece, 2017

Add 1 g Burgundy Truffles +\$25
1 g White Alba Truffles +\$50

**Onion Tart, 24-Hour Roasted Onion Mousse,
Melted Leek, Caramelized Onion Jam, Sea Lettuces**

Les Alexandrins, Crozes-Hermitage, Rhône, France, 2019

Add Course White Alba Truffle Risotto +\$75
*Au Bon Climat 'Hildegard',
Santa Maria Valley, CA, 2020 +\$16*

**Char Siu Eggplant, Fermented Black Bean Vierge,
Charred Eggplant Romesco**

*Laura Lardy, 'Gourde à Gamay', Beaujolais Villages,
France, 2021*

**Grilled King Trumpet, Mushroom Variations,
Roasted Mushroom Demi-Glace**

*Luigi Righetti, Capitel de Roari, Amarone della
Valpolicella Classico, Veneto, Italy, 2017*

**White Chocolate-Cinnamon Mousse, Carrot Cake,
Orange Gel, Pecan Ice Cream, Cinnamon Tuile**

*Château Pierre Bise, Chenin Blanc,
Quarts de Chaume Grand Cru, Loire, 2018*

Petit Fours

