



Amuse

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

Schödl Family, 'Blumenthal', Grüner Veltliner, Austria, 2021

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

Clos Guirouilh, Gros Manseng & Petit Courbu, Jurançon, France, 2017

Charred Legumes, Pole Bean, Fava Bean Relish, Garlic, Pimenton Curd

Eden Rift, Chardonnay, Valliant Vineyard, Central Coast, California, 2019

Caramelized Sunchoke Tortellini, Crème Fraiche

Domaine de la Touraize, 'Les Moulins Blanc', Savagnin & Chardonnay, Arbois, Jura, France, 2020

Add Course | Truffle Risotto +\$35

Domaine du Vieux Lazaret, Châteauneuf-du-Pape Blanc, Rhône, France, 2020 +\$17

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

Vincent Girardin, Cuvée Saint-Vincent, Bourgogne Rouge, Burgundy, France, 2020

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

*Vermillion by Helen Keplinger
Grenache, Mourvèdre, Syrah, California, 2019*

Final Amuse

Honey Thyme Cremeux, Blueberry Sorbet, Honey Vanilla Reduction, Almond

Höpler, Trockenbeerenauslese, Burgenland, Austria, 2017

Petit Fours