



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

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, 20 +\$16*

Roasted Fingerling Sweet Potato, Earl Grey, Ginger, Bee Pollen, Calendula

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*

Spice-Roasted Pineapple, Mango, Coconut Sorbet, Roasted Coconut Foam

Cinnamon-Spiced Anglaise, Chocolate Mousse, Hazelnut Crumble, Caramelized Banana, Brown Butter Dust

Blandy's 5 year, Madeira, NV

Petit Fours