



Amuse

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

Schodl Family 'Blumenthal,' Gruner Veltliner, Austria, 2021

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

Chalmers 'Montevecchio Bianco,' Field Blend, Heathcote, Victoria, Australia, 2021

Add 1 g Perigord Truffles +\$25

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

Babylonstoren, Chardonnay, South Africa, 2021

Add Course Perigord Truffle Risotto +\$55
Au Bon Climat 'Hildegard,' White Blend, Santa Maria Valley, CA, 2020 +\$16

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

Albert Boxler, Edelzwicker Réserve, Alsace, France, 2019

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

Arterberry Maresh, 'Old Vines' Pinot Noir, Dundee Hills, Willamette Valley, Oregon, 2018

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

Ridge, Zinfandel Blend, Pagani Ranch, Sonoma Valley, California, 2020

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

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

Blandy's 10 year, Madeira, NV

Petit Fours