

*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*

**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*

**Georgia Peaches, Vanilla Diplomat Cream, Carmelized  
Puff Pastry, Lemon-Thyme Gel, Mandarin Sorbet**  
*Coppo, Moscato d'Asti Moncalvina, Piedmont, Italy, 2020*

## Petit Fours

6 Course Vegetarian Tasting Menu \$120  
Supplemental Wine Pairing \$110  
Our prices include a 20% service fee