



Chef Partners

Aaron Phillips
Ron Hsu

Chef de Cuisine

Austin Goetzman

Sous Chefs

Phillip Costas
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

Summer Heirloom Tomato Salad, Demi-Sec Tomato, Olive Oil, Lemon Basil

Odinstal, '350 NN', Gewürztraminer, Pfalz, Germany, 2019

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

Château des Annibals, 'La Jouvencelle', Rolle & Grenache, Coteaux Varois en Provence, France, 2021

Add *Italian Summer Truffles* +\$15

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

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

Add Course *Truffle Risotto* +\$55
Au Bon Climat 'Hildegard', Santa Maria Valley, CA, 2018 +\$16

Grilled Tofu and Squash Dumpling, Sunflower, Squash Brodo

Nivarius, Tempranillo Blanco, Rioja, Spain, 2021

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

Pedro Parra, 'Monk', Cinsault, Itata, Chile, 2020

Compressed Strawberries, Mint Granita

Scarpetta, Pinot Nero, Spumante Brut Rosé, Friuli-Venezia Giulia, Italy, NV

Sweet Corn Cream Mousse, Chicha Morada Consomme, Mascarpone Ice Cream

Anne Amie, Müller Thurgau, Oregon, USA, NV

Petit Fours

8 Course Vegetarian Tasting Menu \$140

Supplemental Wine Pairing \$140

Our prices include a 20% service fee