



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
Le Ballon, White Blend, Languedoc, France, 2020

Vichyssoise Agnolotti, Roasted Garlic Pil-Pil, Allium Froth, Crispy Potato
Dopff & Irion, Cuvée René Dopff, Pinot Blanc, Alsace, France, 2019

Add Course Truffle Risotto +\$35
Sommelier's Hand-Selected Wine Pairing, Market Price

Sunchoke Pebbles, Sherry Caramel, Green Apple, Caramelized Mousseline, Pumpkin Seed Oil, Fried Sunchoke Chips
Sileo, Garnacha and Cariñena, Montsant, Spain, 2018

Char Siu Eggplant, Fermented Black Bean Vierge, Charred Eggplant Romesco
Di Giovanna, Vurria, Nerello Mascalese, Sicily, Italy, 2019

White Chocolate Mousse, Cherry Gel, Dark Chocolate Torte, Brown Butter Powder
César Florido, Moscatel Especial, Jerez, Spain, NV

Petit Fours

Aaron Phillips
Chef Partner

Ron Hsu
Chef Partner

Austin Goetzman
Chef de Cuisine

Carelys Vazquez
Executive Pastry Chef

Phillip Costas
Sous Chef

Shannon Dunlap
Assistant General Manager

Carl Van Tyle Gilbert
General Manager & Beverage Director

6 Course Vegetarian Tasting Menu \$100
 Supplemental Wine Pairing \$90
 Our prices include a 20% service fee