

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***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***White Chocolate-Cinnamon Mousse, Carrot Cake,
Orange Gel, Pecan Ice Cream, Cinnamon Tuile***Château Pierre Bise, Chenin Blanc,
Quarts de Chaume Grand Cru, Loire, 2018*

Petit Fours

