

# VEGAN TASTING MENU

## Pea & Coconut Milk Soup

Horseradish and Mint

*Unico Zelo, "Fresh A. F.", Riverland, Australia 2021 – Nero d'Avola & Zibibbo*



## Roasted Carrot Salad

Pistachios, Avocado, Puffed Amaranth, Bitter Greens, Gochujang Dressing

*Gaston Chiquet Brut, Grand Cru Blanc de Blancs, Vallée de la Marne, Aj, Champagne NV*



## Crispy Polenta Cake

Stewed Morels, Asparagus, Roasted Cippolini Onions, Meaux Mustard Sauce

*Bodegas Granbazán, Limousin, Rias Baixas, Spain 2017 – Albariño*



RESTAURANT & WINERY

## 7 Year Aged Risotto

Market Vegetables

*Robert Sinskey Vineyards, POV, Carneros, California 2016 – Bordeaux Blend*



## Mango Upside Down Cake

Mango Sorbet, Toasted Coconut, Green Tea Caramel Sauce

*Château Roûmieu-Lacoste, Sauternes, France 2018 – Semillon*

115 – Five Course Tasting Menu | 185 – With Wine Pairings

*-Substitutions may require surcharge-*