

RARE TEA CELLAR TEA & WELLNESS VEGETARIAN AND VEGAN TASTING MENU

Pickled Vegetable Fresh Roll

Cucumber, Jicama, Tomatoes, Mango, Sweet Chili Pearls,
Sesame Oil, Reduced Tamari, Toasted Sesame Seeds

Sunshine Ginger-Turmeric

Schramsberg, Mirabelle Brut, California NV



Vegetable Terrine

Grilled Zucchini, Yellow Squash, Eggplant, Tomatoes, Petite Arugula, Vanilla Bean Vinaigrette

Vanilla Bean Rooibos

Kumeu River, Maté's Vineyard, Auckland, New Zealand 2012 – Chardonnay

Or

Chilled Spring Pea Coconut Milk Soup

Smashed Spring Peas, Yellow Tomato Jam, Shaved Coconut

Mint Meritage

Suavia, Massifitti, Soave, Veneto, Italy 2015 – Trebbiano



7 Year Aged Risotto

Mixed Asparagus, Tomato Confit, Edible Flowers

High Mountain Bamboo

Bodega Chacra, Barda, Patagonia, Argentina 2019 – Pinot Noir



Market Vegetable Mosaic

Heirloom Tomato Gazpacho Sauce, Petite Herb Micro Salad

Fields of France Rooibos

Fattoria di Rodano, Mon Nene, Tuscany, Italy 2015 – Super Tuscan

Or

King Trumpet Mushrooms

Herbed Pearl Couscous, Eggplant, Artichokes, Niçoise Olives, Smoked Tomatoes, Mixed Herb Oil

First Flush Darjeeling

Sequoia Grove, Napa Valley, California 2017 – Cabernet Sauvignon



Peaches & Cream - Vegetarian

Lemongrass Panna Cotta, Roasted Peaches, Sesame Tuile, Pistachio Ice Cream

Emperor's Chamomile

Carmes de Rieussec, Sauternes, France 2011

Mango Upside Down Cake - Vegan

Mango Sorbet, Toasted Coconut, Green Tea Caramel Sauce

90 – Five Course Tasting Menu | 160 – With Wine Pairings | 120 With Tea Pairings
140 – Seven Course Grand Tasting | 240 – With Wine Pairings | 180 – With Tea Pairings

-Substitutions may require surcharge-

There is a risk of food borne illness when eating foods of animal origin raw or undercooked.