



VEGETARIAN TASTING MENU

HEIRLOOM BEET SALAD BURRATA CHEESE, SYLVETTA, CHAMPAGNE VINAIGRETTE
DR. THANISCH RIESLING KABINETT, BERNKASTELER BADSTUBE, MOSEL 2009

FENNEL TORTELLINI BABY FENNEL, CITRUS BROWN BUTTER
KURT ANGERER GRÜNER VELTLINER, 'KIES', AUSTRIA

JAPANESE TASTING BAMBOO RICE, TOFU, GLAZED BOK CHOY,
TEMPURA HEN OF THE WOODS
DOMAINE PICHOT VOUVRAY, LOIRE VALLEY, FRANCE

HOT MULLED APPLE CIDER VANILLA SUGAR COOKIE
GLAZED CHOCOLATE BROWNIE COCOA NIB ICE CREAM, SPICED PECANS
ROOT BEER FLOAT WARM CHOCOLATE CHIP & NUT COOKIES
BROWN SUGAR WAFER
CHOCOLATE BON-BON
SMITH WOODHOUSE LATE-BOTTLED VINTAGE PORT, PORTUGAL

SPECIALLY PREPARED FOR \$68 PER PERSON
OPTIONAL SOMMELIER WINE PAIRING AVAILABLE FOR AN ADDITIONAL \$55 PER PERSON
PREMIUM WINE PAIRING AVAILABLE UPON REQUEST