

Plant Based Tasting Menu

first course

brussel sprouts

bourbon glaze | cashew cream | toasted macadamia

Chandon | Brut | Napa Valley

second course

beets & figs

aged almond cheese | frill mustard | 25 year balsamic
| candied hazelnuts

Dr. Loosen | Riesling | Mosel, Germany

third course

mushroom steak

seasonal vegetables | smoked carrot puree | lollipop kale
| curry pickled leeks

Stolpman Vineyard | Syrah | Santa Barbara, California

dessert

sweet potato tart

burnt marshmallow creme | candied pecans

Chateau Guirard | Sauternes, France

fifty five dollars per person
with wine pairing eighty five dollars