

Vegetarian Prix Fixe Menu

SELECT 3-COURSE 95 PER PERSON

— START —

ORGANIC BABY GREENS goat stracciatella, roasted shallot, banyuls vinaigrette

TOMATO SALAD feta, moscato vinaigrette, cucumber, shallot, kalamon tapenade

SQUASH SOUP mascarpone, walnuts, pomegranate

— MID —

SLOWLY ROASTED CARROTS spiced yogurt, brown butter, hazelnuts

CAULIFLOWER SALAD golden beets, feta, poached apple, pomegranate

GRILLED ASPARAGUS asparagus purée, cured egg yolk, meyer lemon

— MAIN —

EGGPLANT CAPONATA baby fennel hearts, spiced tomato broth, cherry tomato

TAGLIATELLE sunchoke, wild mushrooms, spring onion, piave vecchio

MEDITERRANEAN VEGETABLES roasted zucchini, bell peppers, stracciatella, caper vinaigrette

TRUFFLE RISOTTO black truffle, piave vecchio, mascarpone

— ACCOMPANIMENTS —

WILD MUSHROOMS

ROASTED VEGETABLES

POTATO PURÉE

GRILLED ASPARAGUS

ROASTED CARROTS

POTATO GRATIN

(supplemental 14 each)

— DESSERT —

MONTENEGRO mountain honey, goat milk yogurt, walnuts

PINEAPPLE SEMIFREDDO passionfruit, grilled local pineapple, oat crisp, meringue crumble

CHOCOLATE HAZELNUT GATEAU hazelnut nougatine, salted caramel, house made chocolate ice cream

STICKY TOFFEE PUDDING brown sugar caramel, candied pecans, house made vanilla ice cream

GRAND MARNIER SOUFFLÉ grand marnier crème anglaise, house made vanilla ice cream
(supplemental 10)

VALRHONA CHOCOLATE SOUFFLÉ grand marnier crème anglaise, house made vanilla ice cream
(supplemental 10)

*** THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH SUCH AS OYSTERS, AS IN THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. ***

Vegan Prix Fixe Menu

SELECT 3-COURSE 95 PER PERSON

— START —

ORGANIC BABY GREENS roasted shallot, banyuls vinaigrette

TOMATO SALAD moscato vinaigrette, cucumber, shallot, kalamon tapenade

MELON SALAD melon, pickled radish, exotic citrus, espelette, green apple

— MID —

EGGPLANT CAPONATA baby fennel hearts, spiced tomato broth, cherry tomato

CAULIFLOWER SALAD golden beets, poached apple, pomegranate

GRILLED ASPARAGUS asparagus purée, meyer lemon

— MAIN —

PASTA DU JOUR braised sunchoke, wild mushroom

MEDITERRANEAN VEGETABLES roasted zucchini, bell peppers, caper vinaigrette

GRILLED MAITAKE MUSHROOMS romesco, hazelnuts

— DESSERT —

SIMPLE FRUIT PLATE seasonal fruits, mountain honey

SORBET house made sorbet, seasonal berries

MARTINI choice of espresso martini or club coco

*20 % SERVICE CHARGE ADDED TO EACH CHECK