



Chef's Vegetarian Dégustation Menu

Amuse-Bouche

Crispy Salsify with Pickled Cucumbers

Chateau de Bligny, Blanc de Blancs, Brut NV

Celery Root, Radishes and Finger Limes

Hiedler Thal Grüner Veltliner Niederösterreich Kamptal 2016

Haricot Tarbais, Red Cabbage Purée and Savoy Cabbage Broth

Montagny "Les Bassets" Laurent Cognard 2015

Honey Lacquered Roasted Sweet Potatoes and Rosemary Walnuts

Pulenta Estate, Gran Malbec X, Mendoza 2014

Baby Beets, Borscht Consommé and Huckeberries

Ramey Syrah Sonoma Coast 2013

Braised Belgian Endive with Compressed Pears and Fennel

Duckhorn Cabernet Sauvignon, Napa Valley 2015

Colston Bassett Stilton Cheesecake with Burgundy Pears

Taylor Fladgate 20 Year Old Tawny Port

Chocolate Bolivian Tart with Crème de Mint and Chambord Black Currant Sauce

Sulawesi Island Coffee by Joffrey's®, Tea, and Friandises

Israel Pérez, Maître d'Hôtel ∞ Aimée Rivera, Chef de Cuisine
Scott Hunnel, Executive Chef ∞ Kristine Farmer, Pastry Chef

Menu \$235.00 per Guest

Chef's Table \$250.00 per Guest

Optional Wine Pairing Available for \$150

*This item is cooked to Guest preference and/or may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

~ A 20% service charge is added for parties of six or more ~

Menu items and prices subject to change