



Chef's Dégustation Vegetarian Menu

Amuse-Bouche

Summer Melon Terrine with Coconut Bloop

Billecart-Salmon Brut Réserve NV

Summer Baby Tomatoes with Petite Lettuces and 100 Year Old Balsamic

Matthiasson White Blend, Napa 2017

California Asparagus with Artichokes and Sauce Vierge

Laurent Cognard "Les Bassets" Montagny 1er Cru 2016

Chive Gnocchi with Artichokes and House made Ricotta

Pulenta Estate, Gran Malbec X, Mendoza 2014

Elote with Salsa "Verde" and Cilantro

Barruol-Lynch Côte-Rôtie "Nève" 2015

Braised Belgian Endive with Compressed Pears and Fennel

Jayson Pahlmeyer Bordeaux Blend, Napa 2016

Selection of Cheese from the Market

Vanilla Gelato with Rainier Cherry Compote and White Chocolate

Famille Perrin Muscat Beaumes de Venise Blanc 2016

Trinitario Chocolate Mousse and Avocado Gelato

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 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 ~