

Vegetarian Tasting Menu*	
— Per Table Only —	
Candy Beet	
Nori Crisp; Beet Tartare, Seaweed Caviar	
<i>Riesling, Kabinett, Ayler Kupp, Peter Lauer, Saar, Germany 2023</i>	
Soba Noodle	
Chilled Soba Noodles; Truffle-Yakitori Sauce	
<i>Louis Roederer, Vintage, Brut, Champagne, France 2016</i>	
White Asparagus	
Poached White Asparagus; Verjus-Tarragon Emulsion	
<i>Grüner Veltliner, Alte Reben, Sohm & Kracher, Lower Austria 2023</i>	
Leek	
Warm Baby Leek Terrine; Petite Salad, Mustard-Herb Vinaigrette	
<i>Zierfandler, Traiskirchen, Stadlmann, Thermenregion, Austria 2021</i>	
Artichoke	
Artichoke Panaché; Parmesan Risotto, Black Truffle Barigoule	
<i>Palomino Fino, Bodegas Luis Pérez, La Escribana, Andalucía, Spain 2023</i>	
Royal Trumpet	
Sautéed Royal Trumpet and Seasonal Mushrooms; Soft Polenta, Wild Mushroom Jus	
<i>Nuits-St-Georges, David Duband, Burgundy, France 2020</i>	
Peas & Carrots	
Sweet Pea Crème Mousseline, Carrot-Ginger Sorbet	
<i>Tokaji, Oremus, Late Harvest, Hungary 2021</i>	
Peanut	
Roasted Peanut Brittle, Whipped Milk Chocolate Custard	
<i>Taylor Fladgate, 20 Year Tawny, Portugal</i>	

Chef’s Tasting Menu*	
— Per Table Only —	
Tuna	
Layers of Thinly Pounded Yellowfin Tuna; Foie Gras, Toasted Baguette, Chives	
<i>Grüner Veltliner, Alte Reben, Sohm & Kracher, Lower Austria 2023</i>	
Lobster	
Steamed Lobster; Kumquat and Charred Cucumber, Spiced Shellfish-Citrus Broth	
<i>Savennières, Roche Aux Moines, Domaine Aux Moines, Loire, France 2022</i>	
Salmon-Caviar	
Slowly Baked Salmon; Royal Osetra Caviar, Horseradish Emulsion	
<i>Louis Roederer, Vintage, Brut, Champagne, France 2016</i>	
Dover Sole	
Pan Seared Dover Sole; Romanesco and Cauliflower Florets, Toasted Almonds, Soy-Lime Emulsion	
<i>Palomino Fino, Agostado, Bodegas Ramón Ibáñez, Andalucía, Spain 2021</i>	
Halibut	
Steamed Halibut; Baby Vegetables, Jus de Viande	
<i>Nuits-St-Georges, David Duband, Burgundy, France 2020</i>	
Hiramasa	
Grilled Hiramasa; Roasted Maitake, Bone Marrow-Red Wine Bordelaise	
<i>Rioja, Angelita del Challao, Dominio del Challao, Spain 2021</i>	
Rhubarb	
Poached Rhubarb, Vanilla Chantilly	
<i>Tokaji, Late Harvest, Oremus, Hungary 2021</i>	
Peruvian Dark Chocolate	
Warm Peruvian Chocolate Tart, Tahitian Vanilla Ice Cream	
<i>Taylor Fladgate, 20 Year Tawny, Portugal</i>	