

# Plant Based Tasting Menu

first course

## **smoked king trumpet**

heirloom cauliflower | romesco | pickled mustard seeds

*chandon | Rose | Napa Valley*

second course

## **beets & figs**

aged almond cheese | frill mustard | 25 year balsamic  
| toasted pistachio

*dr loosen | riesling | Mosel, Germany*

third course

## **mushroom steak**

french lentils | smoked carrot puree | grilled acorn squash |  
curry pickled leeks

*Stolpman Vineyard | Syrah | Santa Barbara, California*

dessert

## **chocolate hazelnut tart**

burnt marshmallow creme | wild huckleberry granita |  
whipped coconut cream

*banyuls | Grenache | Languedoc, France*

fifty five dollars per person  
wine pairing eighty dollars