

# Vegetarian Tasting Menu\*

---

— Per Table Only —

## Celeriac Velouté

Celery Root-Black Truffle Emulsion

*Christophe Mignon, Blanc de Noirs, “Pur Meunier,” Champagne, France NV*

## Beet

Warm Heirloom Baby Beet Carpaccio

Anticucho Sauce

*Zierfandler, Stadlmann, Thermenregion, Austria 2015*

## Perigord Truffle

Black Truffle Tagliatelle

*Riesling, Kanta, Egon Müller, Adelaide Hills, Australia 2014*

## Daikon

Soy-Braised Daikon; Shaved Button Mushroom “Salad”

Matsutake Broth

*Savagnin Ouillé, Domaine du Pélican, Arbois, Jura, France 2015*

## Zucchini

Caponata-Zucchini Roll

Red Wine-“Béarnaise” Sauce

*Sciaccarellu, Antica, Domaine U Stiliccionu, Corsica, France 2014*

## Porcini-Eggplant

Roasted Porcini and Seared Eggplant; Elephant Garlic Chips, Fried Parsley

Soy-Ginger Vinaigrette

*Rioja, Viña Tondonia Reserva, Lopez de Heredia, Spain 2005*

## Coconut

Young Coconut Granité, Calamansi Sorbet

*Poiré Granit, Eric Borgelet, Normandy, France 2015*

## Coffee

Coffee Caramel Crèmeux, Roasted Almond Mousse, Bourbon Froth

*Pineau de Charentes, Vieux Fût #12, Paul-Marie & Fils, Cognac, France*

*\* Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness*