

FALL VEGETABLE MENU

JASPER HILL WILLOUGHBY CASSONADE

sunchoke écrassé, pumpernickel crumble

Ruinart, "Blanc Singulier 19th Edition" Brut Nature, Champagne, France

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GRILLED KOHLRABI

juacaina sauce, matcha yogurt, shiso

Pierre Sparr, 'Grande Réserve' Gewurztraminer, Alsace, France 2019

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SALT BAKED HUNSTBROOK FARM TURNIP

salsify, walnut milk, compressed apple

Movia, Sivi, Primorska, Slovenia 2016

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MUSHROOM

mushroom variations, moromi soy, sweet potato, pumpkin seeds

Bergström, Cumberland Reserve, Pinot Noir, Willamette Valley, Oregon 2023

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HAND CRAFTED CHEESES

artisanal cheese and traditional accompaniments, supplement 25

El Maestro Sierra, Amontillado, Sherry, Spain

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COFFEE MILK CREMEUX

chocolate chantilly, brown sugar semifreddo

Olivares, "Old Vine" Monastrell Dulce, Jumilla, Spain 2017

PRIX FIXE 145

RESERVE WINE PAIRING 125

GRAND WINE PAIRING 250

Consuming raw or undercooked foods may increase your risk of foodborne illness.