

winter vegetarian menu

Appetizers

BIG ISLAND GOAT CHEESE QUENELLE

lemon verbena-watermelon rind chutney, poppy seed biscuit

MILLESIME, 2005 SAUMUR CHAMPIGNY, LOIRE

"red raspberry, tobacco, damp soil, cranberry, soft tannins"

SEASONAL SALAD

upcountry vegetables, hirabara baby greens

VOLLRADS, 2004 RIESLING, RHEINGAU, GERMANY

"white peach, pear, orange cream, petrol"

entrees

MAITAKE MUSHROOM INDOCHINE

sautéed with green papaya shavings,
sumida watercress galangal and kaffir lime

JERMANN, 2007 PINOT GRIGIO, VENEZIA GIULIA, ITALY

"orange blossoms, honey, apricot, apple, spice-minerality, crisp acidity"

ROASTED FENNEL

crusted with black olive, cured lemon, big wave tomato, lemon thyme emulsion

TINTO PESQUERA, 2006 CRIANZA RIBERA DEL DOURO

"black cherry, blueberry, brown spice, earth and vanilla"

PROVENCAL RISOTTO

sweet peppers, tomato confit, capers, espelette, fines herbes

PAUILLAC DE PICHON-BARON, 2006 PAUILLAC

"cassis, plum, blackberry, leather, vanilla"

dessert

LILIKOI MALASADAS

guava coulis, tropical-coconut ice cream

BLANDY'S, MALMSEY MADEIRA, 5 YEAR, PORTUGAL

"spicy, pear, happy to find his friend from Portugal"

3 courses \$69.00

4 courses \$78.00

6 courses \$95.00