

winter vegetarian menu

"FRESH PERIGORD TRUFFLES - FLOWN IN FROM FRANCE"

sliced tableside over truffle friendly dishes
add 23.00 per dish

"OSMOSE"

peterson's upland farm egg truffle osmose, with a potato mousseline & chervil

DOMAINE BARAT, 2009 CHABLIS 1^{ER} CRU "LES FOURNEAUX"

"crushed stones, truffle, lemon custard, green pineapple"

WHITE ASPARAGUS

cauliflower purée and florets, white asparagus, citrus-herb sauce, balsamic glaze

WEINS-PRÜM, 2010 RIESLING KABINETT, "WEHLENER SONNENUHR," MOSEL

"peach, ripe pear, quince, lime, mineral"

EGGPLANT

eggplant fritters crisped with poha rice, quinoa pilaf, essence of sumida watercress

LITTORAI, 2009 PINOT NOIR, SONOMA COAST

"bright cherry and wild berry notes, hints of baking spices, elegant acidity"

IMPORTED BRIE MOUSSE

mission fig poached in wine, wilted dandelion, croutons

DOMAINE DES PETITS QUARTS BLANC, 2001 BONNEZEAUX

"honey and quince, distinct earthiness"

WINTER VEGETABLES

extra virgin olive oil & caper mashed potato, white wine sauce

DOMAINE DE LISES "EQUIS," 2008 SAINT JOSEPH

"dark and meaty, fresh cracked pepper, purple flowers"

dessert

MALASADAS TRIO

filled with li hing mui apple, azuki bean, lilikoi

hawaiian vanilla ice cream

MALVIRA, BIRBET, ITALY

"red wine with a slight sparkle and notes of fresh plums and cherries"

3 courses 73.00
wine pairings 48.00

4 courses 82.00
wine pairings 55.00

6 courses 110.00
wine pairings 63.00

any wine from the selection 17.50 (5oz glass)

dessert wine 13.00 (2.5oz glass)