



Valentine's

Vegetarian Tasting Menu

Artisanal Breads & Butters

Winter Melon

Basil | Olive Oil | Cotija

Charred Squash Vadouvan

Coriander | Kürbiskernöl | Coconut

Sea Buckthorn Trou Normand

Braised Shallot Agnolotti

Smoked Pecan | Bleu d'Elizabeth | Leek Fricassée

Choice of

Maitake Gâteau

Shiitake | Duxelles | Morels

or

Celeric Pithivier

Salt Plum | Brassica | Port Jus

Chocolate Covered Strawberry

Pistachio | Peppercorn | Meringue

Petit Fours

5-Courses \$180

with Classic Wine Pairing (3oz per glass) \$270

with Eden Wine Pairing (3oz per glass) \$360