

VEGETARIAN TASTING MENU

TO BEGIN...



MUSHROOM TORTELINNI EN BRODO

• 2019 Trousseau, Domaine Maire & Fils Arbois, Vignes Aux Anes \$14/gls •

SECOND COURSE



 GRILLED TREVISO SALAD

RED WINE POACHED PEAR, BLOOD ORANGE, PISTACHIO & GOAT CHEESE

• 2018 Venetian Red Blend, Allegrini, Palazzo della Torre, Italy \$14/gls •

THIRD COURSE



BUCATINI CACIO & PEPE

• 2015 Chianti Riserva, Il Novecento \$9/gls •

 HASSELBACK BUTTERNUT SQUASH

HAZELNUT & SAGE BROWN BUTTER, POMEGRANATE, CHIVE

• 2020 Chardonnay, Novellum, France \$12/gls •

THE FINALE...



STRAWBERRY & CHAMPAGNE MOUSSE CAKE

• or •

 SALTED CHOCOLATE TART

• Lambrusco LN1910, Lambrusco Rosso \$9/gls •

ADD WINE PAIRING \$35 PP

