



WELCOME TO BRUT!

*OUR 6 COURSE CHEF'S TASTING MENU CHANGES SEASONALLY AND ALWAYS
FEATURES A MIX OF OUR MENU ITEMS AND A FEW OFF-MENU SURPRISES.*

*WE ARE ALSO HAPPY TO ACCOMMODATE ALLERGY AND DIETARY
RESTRICTIONS WITHIN REASON.*

VEGGIE TASTING MENU

6 COURSES \$480
per person

+

WINE PAIRING
3 glasses \$380
5 glasses \$580

+

UNLIMITED
still or sparkling
\$30 per person

EDEMAME QUICHE
SHISHITO PEPPERS, YUKARI

ROASTED ZUCCHINI
FERMENTED CUCUMBERS, BUTTERMILK ALMOND DRESSING

MISO VEGETABLE
CHICKPEA PANISSE, CASHEW & CORIANDER PESTO

ROASTED CAULIFLOWER
ZA'ATAR, TAHINI, POMEGRANATE

GLAZED CHAYOTE
SHITAKE DUXELLE, PEARL ONIONS, SUNCHOKE PURÉE

BIKO
STICKY RICE, MANGO, MUSCOVADO CRUMBLE

WINE LIST

