

Brut!



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VEGGIE TASTING MENU

SNACKS

ARTISANAL BREAD, SPECIALTY BUTTER

SLOW COOKED DAIKON, EARL GREY DASHI

ROAST BROCCOLINI, KOJI CREAM, LEMON CRISP

MALA SPICED CARROT, PISTACHIO, CELERIAC

AWASE MISO BAMBOO SHOOT, ROAST LEMON PURÉE

CHEF TASTING
\$460 per person

+

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

PASTA

TROFIE PISTACHIO “BUTTER”
GOJI BERRIES

MAIN

POLENTA CAKE, ASPARAGUS,
FIG-BALSAMIC EMULSION

SWEET

SEASONAL DESSERT