



Brut!

VEGGIE TASTING MENU

BABY GEM HEARTS

APPLE & FENNEL PURÉE, SESAME

CELTUCE RIBBONS

HONEY LABNEH, FENNEL POLLEN

BEETROOT CARPACCIO

RASPBERRY VINAIGRETTE, GOAT CHEESE

CORN RIBS

YUZU KOSHO BUTTER

..... ❖

POMMES DAUPHINE

CORIANDER PESTO, FIG HERB SALAD

..... ❖

ORECCHIETTE

MUSHROOM-BLACK GARLIC, BRUSSEL SPROUTS,
SMOKED BURRATA

+

SEASONAL DESSERT

\$480 per person

+

WINE PAIRING

3 glasses \$380

5 glasses \$580