



vegetable menu

one

fermented pumpkin hazelnuts, black garlic

two

charred cabbage verjus, charcoal cream, barley

three

turmeric raviolo wild nettles, farm yolk, toasted seed salad

four

celery root braised celtuce greens, artichoke,

five

chocolate ganache buttermilk, apple, pine tree oil

vegetarian tasting — 145 wine pairing — 60

aishling stevens

executive chef

matt laurich

chef de cuisine

susanne wagner

wine director + sommelier

gianni chiodi jr.

restaurant manager + sommelier