

COAST

AUTUMN VEGETABLE MENU

SCOTT'S FARM CORN DUO

savory custard, eloté, queso blanco

Ruinart, Singulier 18th Edition, Blanc de Blancs, Brut Nature, Champagne, France

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GRILLED KOHLRABI

juacaina sauce, matcha yogurt, shiso

Cantina Tramin, "Nussbaumer", Gewurtztraminer, Alto Adige, Italy, 2021

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ROASTED LION'S MANE MUSHROOM

summer squash, arancini, lacinato kale

Alain Graillot, Crozes-Hermitage Blanc, Rhone Valley, France, 2021

OR

SUMMER SQUASH

zucchini babaganoush, stuffed blossom, fermented blackberry

Chateaux Pradeaux, Rose, Bandol, France, 2023

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TOASTED PECAN GIRELLA

truffle ricotta, brown butter spinach, caulilini

Wolffer Estate, "Caya", Cabernet Franc, Long Island, New York, 2019

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HAND CRAFTED CHEESES

artisanal cheese and traditional accompaniments, supplement 25

El Maestro Sierra, 12 year Amontillado, Jerez, Spain, NV

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VALRHONA POT DE CREME

pistachio, raspberry, sponge cake

Jonathan Edwards, Dark, Lodi, California, 2018

PRIX FIXE 145

RESERVE WINE PAIRING 125

GRAND WINE PAIRING 250