

COAST

WINTER VEGETABLE MENU

JASPER HILL WILLOUGHBY CASSONADE

sunchoke ecrasse, pumpernickel crumble

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

koginut squash, arancini, lacinato kale

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

OR

CONFIT OF CARAFLEX CABBAGE

charred apple broth, slow roasted shallots, dill

Steininger, Koglberg, Riesling, Kamptal, Austria, 2015

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CAPPELETTI

huitlacoche, oyster mushrooms, broccoli

5g alba white truffle supplement 65

Gaja, Sito Moresco, Langhe Rosso, 2021, Piedmont, Italy

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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