



## CHEF'S TASTING MENU

*Carrot Almond Vichyssoise  
sherried leeks, marcona almonds,  
manchego*

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*Meyer Lemon & Ricotta Ravioli  
nettle alfredo, fried mint, parmesan*

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*Morel Tempura  
rhubarb 'caviar', grilled asparagus,  
poached egg*

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*Bread Pudding Stuffed Cabbage  
sweet pea puree, frico,  
smoked paprika vinaigrette*

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*Brown Butter Mochi Cake  
ginger ice cream, blonde chocolate crunch,  
pineapple and kiwi agrodolce  
&  
Seasonal Creamsicle*

*Five Courses \$115 per person*

*\*Items marked with an "\*" are cooked to order*

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness; especially if you have certain  
medical conditions.*

*Many dishes include ingredients not listed on the menu. Please let us know if  
you have allergies or food sensitivities.*

*Wild Mushrooms not an inspected product.*