



Vegan Dinner

Friday, March 22, 2019

\$75

Wine Pairing \$30

Aperitif: Vouvray Petillant 2012, Domaine Huet (Certified Biodynamic)

First Course

Carrot Tartare

Pumpernickle Crouton, Wheat Berries, Cashew Mayo

Pinot Blanc 2014, Domaine Weinback (Certified Biodynamic)

Second Course

Red Wine Raviolo

Vegan Egg Yolk, Spinach, Walnut Cream Sauce

Bourgogne Blanc 2016, Thomas Morey (Practicing Organic)

Third Course

Bouillabaisse

“Calamari”, “Scallops”, “Snails”, Tofu Halibut, Potato, Olives,
Basil & Chia Seed Caviar, Sea Weed Broth

Domaine de la Salauze “Pomponette” Rose 2017 (Certified Organic)

Fourth Course

Bourguignon

House Made Semolina Pasta, Demi Vegetable Braised Mushrooms, Roasted Vegetables

Patelin de Tablas 2015, Tablas Creek (Certified Organic, Certified Biodynamic)

Fifth Course

Crème Caramel

Warre’s 10 yr Tawny Port

Executive Chef: Josh Sauer
Sous Chef: Christopher LoBue