



Christmas Eve 2022

Vegetarian Menu

AMUSE BOUCHE

FIRST

CAULIFLOWER PANNA COTTA Green Goddess | Carob Soil | Tokyo Turnip
Furmint, Royal Tokaji Dry - Tokaji, Hungary 2019

SECOND

GOLDEN CURRY Winter Squash | Quinoa | Brassica
Riesling, Dr. Loosen 'Wehlener Sonnenuhr' Spätlese - Mosel, Germany 2020

THIRD

HOUSE - MADE AGNOLOTTI PASTA Fontina Cheese | Perigord Black Truffle | Wild Mushroom
Pinot Noir, Joseph Drouhin 'Cote de Beaune' - Burgundy, France 2019

FOURTH

MARINATED TOFU TOSTADA Black Bean | Lime Crema | Petite Lettuce
Zinfandel, Seghesio Vineyards 'Home Ranch' - Alexander Valley, Sonoma Coast, California, U.S.A. 2017

PRE DESSERT

STICKY TOFFEE PUDDING Date Sponge Cake | Warm Toffee Sauce | Ginger Cream

FIFTH

BÛCHE DE NOËL Peppermint Ice Cream | Chocolate Chiffon | Orange Purée
Late Harvest Furmint, Oremus 'Tokaji Aszú 3 Puttonyos' - Tokaji, Hungary 2016

PETIT FOURS

Tasting Menu 225

Wine Pairings 175

Executive Chef | **Isaac Olivo**

Pastry Chef | **Whitney Stancil**

Consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness. Please inform your server of allergies or dietary restrictions, as menu items may contain ingredients that are not listed.