

PLANT BASED TASTING MENU

Supplemental charges apply

1

GOLDEN BEET-TOMATO CEVICHE

beetroot leche de tigre, oranges, pistachio, anise hipsop

2

AJOBLANCO PANNA COTTA

asparagus, elderflower foam, jasmin oil, anise croutons

3

SPAGHETTINI AL PESTO

pumpkin seeds, basil, edamame, calabrian pepper, hazelnuts, soy beans ricotta

4

FENNEL BOUILLABAISSE

saffron, king oyster mushrooms, crispy artichoke, piquillo aioli

5

ROASTED AND GLAZED CELERIAC STEAK

black truffle, confit portobello mushrooms, hazelnut broth, chives oil, petit salad

6

DRY ROSE PETALS MASALA CURRY

chick peas-sweet potato falafel, mint & cilantro oil, coconut rice

7

STRAWBERRY ESCABECHE

strawberry aspic, lemon-basil sorbet, macerated berries, EVOO

An 20% specialty dining service charge will be automatically added to your check.