

# VEGETARIAN MENU

## PRELUDES

WINTER VEGETABLE SALAD 21.  
Vegetable Crudités, Squash Mousse, Truffle Vinaigrette

ENDIVE MIKADO 18.  
Fennel Soubise, Gingerbread Cloud, Pomegranate

SATUR FARMS ORGANIC FIELD GREENS 16.  
Fine Herbs, Banyuls Dressing

HEIRLOOM BEET TEXTURES 18.  
Horseradish Chantilly, Walnut Fondant

CHESTNUT-FENNEL VELOUTE 18.  
Chocolate, Spiced Marshmallows

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## ENTREES

WILD MUSHROOM RISOTTO 32.  
Butternut Squash, Black Truffle Butter

SUNCHOKE AGNOLOTTI 26.  
Porcini Marmalade, Mushroom Emulsion

ROASTED CAULIFLOWER "STEAK" 26.  
Compressed Apples, Marcona Almonds, Vadouvan Vinaigrette

"RACLETTE 2012" 26.  
Heirloom Potatoes, Mushroom "Soil"

SEASONAL VEGETABLE COMPOSITION 32.  
Flavors and Textures of Winter

| 8 COURSE TASTING 115. |  
| WITH WINE PAIRINGS ADDITIONAL 95. |