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## THE MENU

### Starters

Carrot ginger bisque. \$10

Fiddlehead ferns, asparagus & strawberry vinaigrette. \$15

Rapini with garlic lemon herb emulsion. \$15

### Entrées

Pan-seared scallops, carrot butter & pomegranate reduction. \$30

Roasted carrots, onion petals, carrot butter & mushrooms. \$25

Pea shoots, radishes, confit garlic, fennel, cauliflower & fortified vegetable stock. \$25

Coriander & fennel rubbed quail, wild mushrooms, fennel with garlic \$30

### Dessert

Chocolate Torte. \$9

Strawberry orange entremet. \$15

## OMNIVORE TASTING MENU

Toast points, seared foie gras & fruit compote.

Carrot ginger bisque.

Fiddlehead ferns, asparagus & strawberry vinaigrette.

Rapini with garlic lemon herb emulsion.

Pan-seared scallops, carrot butter & pomegranate reduction.

Coriander & fennel rubbed quail, wild mushrooms, fennel with garlic

Strawberry orange entremet.

*\$95/\$140 with wine accompaniment*

## HERBIVORE TASTING MENU

Toast points, pomegranate pearls & fruit compote.

Carrot ginger bisque.

Fiddlehead ferns, asparagus & strawberry vinaigrette.

Rapini with garlic lemon herb emulsion.

Roasted carrots, onion petals, carrot butter & mushrooms.

Pea shoots, radishes, confit garlic, fennel, cauliflower & fortified vegetable stock.

Strawberry orange entremet.

*\$75/\$120 with wine accompaniment*

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## OMNIVORE WINE PAIRING

*Wine accompaniment (six 2 oz pours): \$35 / \$30 for club members. Glass price / Bottle price*

Union Sacré "Gewürz" Skin Contact Gewürztraminer 2022

Monterey, California

\$18 / \$37

Sohm & Kracher "Lion" Grüner Veltliner 2022

Niederösterreich, Austria

\$17 / \$35

Monte Tondo Garganega Frizzante Verona NV

Veneto, Italy

\$11 / \$26

Geierslay "Vertigo" Feinherb Riesling 2022

Mosel, Germany

\$13 / \$29

Terre Rouge "Tête-à-Tête" Rhône Blend 2015

Sierra Foothills, California

\$15 / \$37

Domaine Rondeau Bugey Cerdon NV

Bugey Cerdon, France

\$16 / \$32

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