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Partake

THE MENU

Starters

Gazpacho & pickled peppers. \$10

Roasted carrots, walnuts & tzatziki. \$15

Confit tomato, whipped chèvre, pea purée & basil oil. \$25

Roasted beets, tahini, pomegranate vinaigrette & Za'atar roasted almonds. \$20

Entrées

Confit chicken, pomme purée, peas, pearl onions, mushrooms & carrot confetti. \$25

Pan-seared Halibut, zucchini ribbons, pickled rhubarb-infused halibut broth. \$30

Pan-seared pork belly, shaved cabbage & drizzled chili oil. \$30

Chickpea cake & micro salad. \$25

Dessert

Chocolate Torte. \$9

Chocolate strawberry entremet. \$15

OMNIVORE TASTING MENU

Brûléed fig & Platinum Osetra.

Gazpacho & pickled peppers.

Roasted carrots, walnuts & tzatziki.

Pan-seared Halibut, zucchini ribbons, pickled rhubarb-infused halibut broth.

Confit chicken, pomme purée, peas, pearl onions, mushrooms & carrot confetti.

Pan-seared pork belly, shaved cabbage & drizzled chili oil.

Chocolate strawberry entremet.

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

HERBIVORE TASTING MENU

Brûléed fig & balsamic caviar.

Gazpacho & pickled peppers.

Roasted carrots, walnuts & tzatziki.

Confit tomato, whipped chèvre, pea purée & basil oil.

Roasted beets, tahini, pomegranate vinaigrette & Za'atar roasted almonds.

Chickpea cake & micro salad.

Chocolate strawberry entremet.

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

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Wine

## OMNIVORE WINE PAIRING

*Wine accompaniment (six 2 oz pours): \$45 / \$40 for club members. Glass price / Bottle price*

### **Gaintza Txakolina 2021**

*Basque Country, Spain*

*\$18 / \$36*

### **Merry Edwards Winery Sauvignon Blanc 2022**

*Russian River Valley, California*

*\$32 / \$63*

### **Le Clos Galerne Savennières 2021**

*Loire Valley, France*

*\$25 / \$47*

### **Dutton-Goldfield Dutton Ranch Chardonnay 2020**

*Russian River Valley, California*

*\$28 / \$50*

### **Marc Brédif Chinon 2020**

*Loire Valley, France*

*\$17 / \$34*

### **Domaine de La Rectorie, Cuvée Thérèse Reig Banyuls 2020**

*Languedoc-Roussillon, France*

*\$17 / \$39*

## HERBIVORE WINE PAIRING

*Wine accompaniment (six 2 oz pours): \$45 / \$40 for club members. Glass price / Bottle price*

### **Gaintza Txakolina 2021**

*Basque Country, Spain*

*\$18 / \$36*

### **Merry Edwards Winery Sauvignon Blanc 2021**

*Russian River Valley, California*

*\$32 / \$63*

### **Marc Brédif Chinon 2020**

*Loire Valley, France*

*\$17 / \$34*

### **Dr. Loosen Riesling Bernkasteler Lay Kabinett 2020**

*Mosel, Germany*

*\$18 / \$36*

### **Dutton-Goldfield Dutton Ranch Chardonnay 2020**

*Russian River Valley, California*

*\$28 / \$50*

### **Domaine de La Rectorie, Cuvée Thérèse Reig Banyuls 2020**

*Languedoc-Roussillon, France*

*\$17 / \$39*