

# FAR EAST VEGETARIAN TASTING MENU

## Quinoa Fresh Roll

Miso Cream, Seaweed Salad, Tobiko Caviar, Sesame Seeds, 5 Year Soy Sauce, Micro Cilantro

*Schramsberg, Mirabelle Brut, California NV*



## Butternut Squash-Lemongrass Soup

Cranberry Ginger Relish, Cilantro Tofu Cream, Cashews

*Kumeu River, Maté's Vineyard, Auckland, New Zealand 2012 – Chardonnay*

Or

## Grilled Pressed Tofu

Yellow Lentils, Edamame, House Kimchi, Hoisin BBQ Sauce, Green Curry Aioli

*Suavia, Massifitti, Soave, Veneto, Italy 2015 - Trebbiano*



## King Trumpet Mushrooms

Pickled Green Papaya, Asian Vegetable Saute, Gochujang Aioli

*Bodega Chacra, Barda, Patagonia, Argentina 2019 – Pinot Noir*



## Bamboo Rice Stir-Fry

Carrot, Bell Pepper, Yu Choy, Yellow Curry Pickled Pearl Onions,  
Sugar Snap Peas, Eggplant, Sesame Tamari Peanut Sauce

*Fattoria di Rodano, Mon Nene, Tuscany, Italy 2015 – Super Tuscan*

Or

## Rice Noodle Bowl

Baby Bok Choy, Pickled Jingle Bell Peppers, Fresh Bamboo Shoots, Sweet Chili Sauce,  
Asian Five Spice Coconut Milk Broth, Crispy Wontons

*Sequoia Grove, Napa Valley, California 2017 – Cabernet Sauvignon*



## Bora Bora

Coconut Cake, Poached Mango, Coconut Tuile, Exotic Sorbet

*Carnes de Rieussec, Sauternes, France 2011*

90 – Five Course Tasting Menu\* | 160 – With Beverage Pairings\*  
140 – Seven Course Grand Tasting | 240 – With Beverage Pairings

*-Substitutions may require surcharge-*

*\*Does not include supplemental charges for specific course selections*

*There is a risk of food borne illness when eating foods of animal origin raw or undercooked.*