



4 COURSE VEGETARIAN SET MENU | \$168++ per person
Additional Wine Pairing Upgrade at \$50++ per person

TOMATO

Burnt Buttermilk, Fennel, Kohlrabi

MAITAKE

Black Garlic, Sunchoke Puree
Mirosa, Moscato Rosa, Sparkling Wine

SALT BAKED CELERIAC

Ajo Blanco, Celeriac Remoulade, Puffed Buckwheat
Domaine Ellevin Chablis France 2022

DESSERT

Raspberry Blondie and Hibiscus Mousse with Almond Short Crust
Raspberry Cremeux
Franz Haas Moscato Rosa