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# TASTING MENU

## VEGETARIAN MENU

\$150 Per Person

### 1ST

#### **Colusa Farm Greens**

Caciocavallo, Roasted Tomato Vinaigrette

### 2ND

#### **Tagliarini**

Robiola Buerre Blanc

#### **Risotto**

Seasonal Mushroom, Parmigiano Reggiano

#### **Raviolo al' Uovo**

Brown Butter, Black Truffle

### 3RD

#### **Sesame Roasted Cauliflower**

Cauliflower Puree, Currants, Pine Nuts, Herbs

### 4TH

#### **Triple Crème Panna Cotta**

Truffle Honey, Almonds





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# TASTING MENU

## GLUTEN FREE MENU

\$150 Per Person

### 1ST

**Toro** Crème Fraiche, Caviar\*

**Lobster Cappuccino** Lobster, Whipped Sherry

**Colusa Farm Greens** Caciocavallo, Roasted Tomato Vinaigrette

### 2ND

**Tagliarini** Robiola Buerre Blanc, Osetra Caviar\*

**Risotto** Seasonal Mushroom, Parmigiano Reggiano

### 3RD

**Butter Poached Chicken Breast** Cipollini Onion, Forest Mushroom, Truffle Jus

**Braised Veal** Sunchoke Puree, Brown Butter, Carrot

**Tripletail al Cartoccio** Clams, Shrimp, Leeks, Pernod

### 4TH

**Triple Crème Panna Cotta** Truffle Honeycomb, Almonds

\* Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify your server if you have any food allergies. Not all ingredients are listed on the menu.

