

edwins too

Amuse-Bouche

Curried Carrot Hummus

preserved lemon, dill, house-made flatbread

Max Ferd. Richter, Mülheimer Sonnenlay "Zeppelin" Riesling, Mosel, DE 2019

Salata

brussels sprouts, tahini, matbucha, morrocan carrots

Black Cottage, "Earth Series" Sauvignon Blanc, Marlborough, NZ 2020

Marinated Sunchokes

saffron potato, harissa, preserved olive

Celler de Capçanes, Llicorella La Nit De Les Garnatxes, Catalonia, ES 2018

Fried Zucchini & Oyster Mushrooms

yemenite curry, zhug, lemon

Maison Joseph Drouhin, Chorey-les-Beaune, Burgundy, FR 2018

Whole-roasted Eggplant

wheat berries, fennel, radish, red pepper "aioli"

Château Blaignan, Cru Bourgeois Médoc, Bordeaux, FR 2016

Lebanese Lemonade

lemon sorbet, orange blossom syrup, mint

Montaribaldi, Moscato d'Asti Righey, Piedmont, IT 2019

Roasted Apricots

cardamom, honey, smoked almonds

La Fleur Renaissance, Sauternes, Bordeaux, FR 2016

Mignardises

Vegan Seven Course Tasting Menu - \$85

Optional Seven Course Vegan Wine Flight - Additional \$75

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Amuse-Bouche

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preserved lemon, dill, house-made flatbread

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Salata

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Celler de Capçanes, Llicorella La Nit De Les Garnatxes, Catalonia, ES 2018

Whole-roasted Eggplant

wheat berries, fennel, radish, red pepper "aioli"

Château Blaignan, Cru Bourgeois Médoc, Bordeaux, FR 2016

Roasted Apricots

cardamom, honey, smoked almonds

La Fleur Renaissance, Sauternes, Bordeaux, FR 2016

Mignardises

Vegan Five Course Tasting Menu - \$65

Optional Five Course Vegan Wine Flight - Additional \$55

edwins too

Amuse-Bouche

Salata

brussels sprouts, tahini, matbucha, morrocan carrots
Black Cottage, "Earth Series" Sauvignon Blanc, Marlborough, NZ 2020

Whole-roasted Eggplant

wheat berries, fennel, radish, red pepper "aioli"
Château Blaignan, Cru Bourgeois Médoc, Bordeaux, FR 2016

Roasted Apricots

cardamom, honey, smoked almonds
La Fleur Renaissance, Sauternes, Bordeaux, FR 2016

Mignardises

Vegan Three Course Tasting Menu - \$45

Optional Three Course Vegan Wine Flight - Additional \$35