

edwins too

Amuse-Bouche

Spring Salad

pole beans, radish, arugula, new potatoes, miso-ramp vinaigrette
Maison Joseph Drouhin, Vaudon Chablis, Burgundy, FR 2019

Smoked Tomato

wild rice, ginger nage, scallion
Champagne Drappier, Champagne Brut Carte d'Or, Champagne, FR NV

Compressed Watermelon & Shiitake

spicy rhubarb glaze, cucumber, red sorrel
Max Ferd. Richter, Mülheimer Sonnenlay "Zeppelin" Riesling, Mosel, DE 2019

Pan-seared Eggplant

crispy rice, snap peas & carrots, jalapeno ponzu
Domaine Raphaël Chopin, Morgon Les Charmes, Burgundy, FR 2016

Roasted Peach

rum caramel, five spice pecans
Nicolas, Sauternes, Bordeaux, FR 2015

Five Course Vegan Tasting Menu - \$65

Optional Five Course Vegan Wine Flight - Additional \$55