

edwins too

Three-Course Tasting Menu

Amuse Bouche

Killbuck Valley Mushroom Duxelles “Stuffed” Artichoke
Champagne Drappier, *Carte d'Or*, Brut, Champagne, NV

Braised Eggplant, Baharat Spiced Moroccan Couscous
CVNE, *Cune*, Gran Reserva, Rioja, 2013

Orange Phyllo Cake with Valrhona Chocolate Sorbet
Ramos Pintos, Late Bottled Vintage, Porto, 2014

Mignardises

\$55 Vegan menu
\$35 Flight of vegan wines
\$55 Grand flight of vegan wines