

edwins too

Five-Course Tasting Menu

Amuse Bouche

Fall Vegetable Terrine

Domaine Thévenet et Fils, Mâcon-Pierreclos, 2018

Chestnut Fennel Soup

Domaine Font du Vent, *Les Promesses*, Côtes du Rhône, 2019

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

\$75 Vegan menu

\$55 Flight of vegan wines

\$75 Grand flight of vegan wines